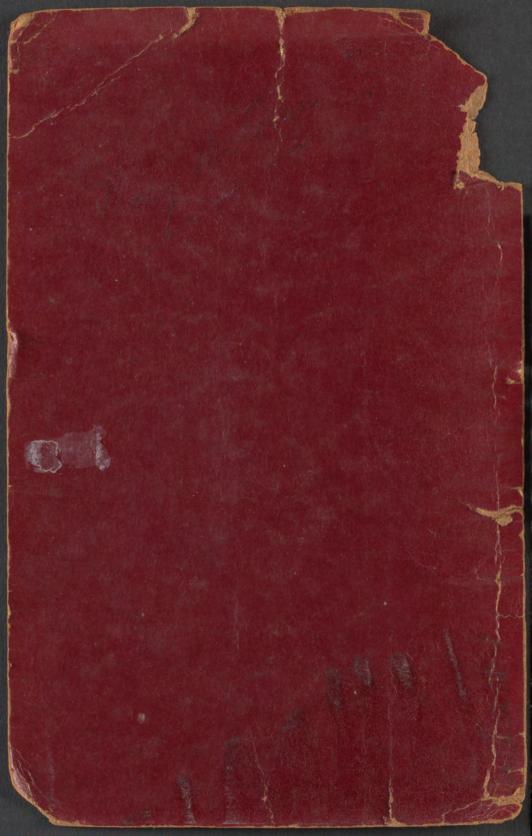
STANDARD RECIPE BOOK . . .



Mary McCarron from Leo

I. BREADS

Biscuit	s and Rolls	
	Baking Powder	1-A
	Butterscotch	1-D
	Cheese	1-E
	Cream Scones	1-J
	French Rusks	1-M
	Parker House Rolls	1-S
	Pin Wheel	1-V
Muffins		
Mullins	Banana	1-R
	Bran with Raisins	
	Date	
	English	
	Graham Gems	
	Plain	1-T
	Rice or Cereal	1-U
	Variations	1-R
C D	,	
Corn B		1 11
	Sticks	
	Johnny Cake	1-0
Toast		
	Cinnamon	1-F
	French	1-N
Miscell	aneous	
	Brown	1-W
	Coffee Cake	1-G
	Ry Krisp	1-Y
	Rolls	1-X
10.1	Haven Railry	4
w	How was	ras

II. COCKTAILS, APPETIZERS, ETC.

Avocado	2-A
Cantaloupe	2-B
Cantaloupe Fruit Cocktail	2-C
Cranberry Sauce	2-E
Clam and Tomato Juice Cocktail	.2-M
Fresh Fruit Cup	2-G
Fruit Cup	2-Н
Fruit Cup with Orange Sherbet	2-I
Grapefruit	2-J
Grapefruit Maraschino	2-K
Jellied Clam and Tomato Cocktail	2-N
Lobster Cocktail	2-0
Melon Cup	2-F
Melon Mint Cup	2-D
Orange and Grapefruit, St. Francis	2-L
Oyster Cocktail	2-P
Oysters on Half Shell	2-Q
Shrimp Cocktail	2-R
Vegetable Cocktail	.2-S

III. SOUPS

3-A
3-B
3-C
3-D
3-E
3-F
3-G
3-H
3-I
3-J
8-K
3-L
-M
3-N
3-0
3-P
3-Q
3-R
3-S
3-T
3-U
3-V
-W
3-X
3-Y
3-Z
AA
AB
AC

IV. SHELLFISH

Crabs		
	Fried Soft-Shelled	4-A
VIII I	To Prepare	4-B
	Creamed Crab Meat, Yankee Clipper .	4-C
Lobste		
Louste	Baked, or Broiled, To Prepare	4-D
	Baked	
	Boil, Directions to	
	Boiled, To Prepare	
	Cold, Boiled	
	Fricassee of Lobster and Mushrooms .	
	Lobster Delmonico	
	Lobster Newburg	
	Lobster Thermidor	
	Lobster Thermidor	4-1
Oyster	s	
	To Open	4-M
	Fried	4-N
Scallor	os	
	Fried	4-0
	Newburg	
Seafoo		
	Newburg	4-Q
Shrim	p.	1
	Cook, directions to	4-R
	Newburg	4-S
	Creamed Shrimps and Oysters	
Sea F	ood Platter	4-U

V. FISH

Table of Fish Service5-A
Broiled Striped Bass (Bateliere), Shore Line5-B
Brook Trout, Sauté, Meuniere5-C
Sautéed Scrod
Codfish Balls
Creamed Codfish5-F
French Fried Fish
Scalloped Fish
Baked Finnan Haddie5-I
Creamed Finnan Haddie5-J
Fried Frogs' Legs5-K
Frogs' Legs Sauté, Bordelaise5-L
Broiled Halibut (Alcide), Yankee Clipper5-M
Fillets of Halibut, Cheese Sauce5-N
Baked Fillets of Halibut, Grand Central5-0
Broiled Shad Roe
New England Salt Fish Dinner5-Q
Sardines5-R
Sautéed Smelts
Creamed Fresh Salmon5-T
Fish Cutlets5-U
Halibut Cheese Casserole5-V

VI. EGGS

Boiled	6-A
Creamed	6-B
Fried	6-C
Florentine	6-D
Omelet	
French	6-E
Plain or	Puffy6-H
Spanish	Sauce6-G
Variatio	ns6-F
a)	Spanish6-F-a
b)	Cheese
c)	Asparagus6-F-c
d)	Chicken
e)	Chicken Liver6-F-e
f)	Ham
g)	Jelly
h)	Mushroom6-F-h
Poached	6-I
Scrambled	6-J
Scrambled with	Deviled Smithfield Ham 6-K

VII. POULTRY

Chicken	
A la King	7-A
Cadillac	7-В
Creamed, for fifty	7-C
Pie, Individual	7-D
Pie, Family	7-E
En Ramekin and Kidneys	7-F
Terrapin	7-G
(Crecy) New Haven, Creamed	7-Н
Loaf	
Mousse	7-J
Croquettes	
Fricassee, To cut	7-L
Fricassee, Brown	
Fricassee, White	7-N
Fricassee, French Style	
Glazed Roast	
Breast of, with Figs	
Deviled Leg, with Sweetbreads	
Planked	
Broiled, Fines Herbes	
Marengo	
Maryland	
Deviled, Delmonico	
Fried	
Creole	
Southern	7-Z
(Lafitte) Yankee Clipper	
(Villeroi) Merchants Limited	7-AB
Sauté	
Fines Herbes	
Parisienne	
(Viennoise) Gilt Edge	
(and and	

VII. POULTRY, Cont.

Cold Pl	ate	7-AG
Duck		
	Roast	7-AH
Squab		
	Broiled	.7-AI
	Giblet Paste	.7-AJ
	Planked	7-AK
Chicken	n	
	Cutlets	.7-AL
	Pot Pie	7-AM
	Vermont Chicken Pie	7-AN
	New England Chicken Pie	.7-A0
	Turnovers	.7-AP
	Casserole with Noodles	.7-AQ
	A La Jardiniere	7-AR
Turkey		The state of
	Plantation Turkey Shortcake	.7-AS
	Turkey Cutlets	.7-AT

VIII. DRESSINGS AND ENTREES

Dressin	igs	
	Brown Rice	8-A
	Celery	8-В
	Chestnut	8-C
	Savory, Mushroom	8-D
	Onion	8-E
	Oyster	8-F
	Plain	8-G
Entrees	5	
	Baked Beans	8-Н
	Baked Macaroni and Cheese	8-I
	Welsh Rarebit	8-J
	Spaghetti with Meat Balls	8-K
	Macaroni A La Milanaise	8-L
	Baked Stuffed Tomatoes with Meat .	8-M

IX. MEATS

Cold C	Cuts9-AN
Beef	
	Casserole9-A
	Fillet, Larded9-H
	Mignon9-I
	Planked9-J
	Hamburg Loaf9-E
	Pie, Individual9-B
	Rib Ends, Braised9-C
	Vienna Roast9-D
	Yankee Pot Roast9-G
	New England Boiled Dinner9-F
Ham	
	Baked, Pineapple Ring9-U
	With Creamed Mushrooms9-V
	With Macaroni and Cheese9-W
Lamb	
Lamb	Casserole9-R
	Chops, Minted
	Chop, Mixed Grill
	Chop, Planked9-L
	Chops, Stuffed
	Croquettes
	Ragout9-0
	Roast (Boulangere), Shore Line9-P
	Jelly-glazed9-Q
	Salmi9-S
Sausag	
Bausag	Service of9-X
	Scivice of
Liver	
	Broiled9-Y
	Broiled Spanish Style9-Z
	Escallop (Lucullus), Yankee Clipper 9-AB
	Sauté (Robert), Merchants Limited9-AA
Tongue	
	Calves, Savory Style9-AC

IX. MEATS, Cont.

** *		
Veal		
	Birds	
	Cutlets, Breaded	
	Cutlets, Milanaise	.9-AF
Sweet	Breads	
	To Prepare	.9-AG
	Broiled	.9-AH
	Poulett	9-AI
	Creamed, Mushrooms	9-AJ
Kidney	vs.	
	Pie, Steak and	.9-AK
	Ragout of	
New H	Iaven Cold Cuts Plate	
	cuts of Meat	
Cold C	dis of meat	.9-AN
Lamb		
	Shortcake	.9-A0
	Braised Stuffed Shoulder	.9-AP
	Kidney Saute with Mushrooms	.9-AQ
	Boiled Leg, Caper Sauce	.9-AR
	Breaded Cutlets	.9-AS
	Tournadoes	.9-AT
Ham		
паш	Croquettes	Q ATT
	Planked	
	Pan Broiled Steak	
	Baked Steak	
	Baked, Virginia Style	
	Baked in Crust	
	Daked in Crust	. 3-AL
Beef		
	Salisbury Steak	.9-BA
	A La Mode	.9-BB
	Tongue A La Jardiniere	.9-BC
	Pie, Country Style	.9-BD

X. MEAT AND FISH SAUCES AND ACCOMPANIMENTS

Amandine	
Bechamel	
Beurre Noir	
Bouquet Garni	
Brown-Mushroom	
Brown Tomato	
Cream or White	
Cheese	
Chutney	
Creole	
Currant Mint	
Egg	
Epicurian	
Fines Herbes	
Horseradish	
Lemon Butter	
Lobster	
Meuniere	
Maitre d'Hotel	
Mock Hollandaise	
Mousselaine	
Orange	
Pepper Butter	
Raisin	
Ravigote	
Robert	
Spanish	
Tartar	
Vinaigrette	
Brown	
Brown Onion	
Parsley	
Bearnaise	
Savory	
Maple Apple	
Stratford	
Cinnamon Apples	
Glazed Apple Rings	
Cane Cod Cranherry Relish	10-AM

XI. VEGETABLES

XI. VEGETABLES, Cont.

Pittsburg Potatoes	11-AL
Potato Omelet	11-AM
Savory Potatoes	
Scalloped Potatoes	11-A0
Spanish Potatoes	11-AP
Spinach Timbales	
Spinach Bechamel	
Baked Des Moines Squash	
Baked Winter Squash	
Succotash	
String Beans with Mushrooms	
Candied Sweet Potatoes1	
Glazed Sweet Potatoes	
Grilled Sweet Potatoes	
Maple Sweet Potatoes	
Sweet Potato Border	
Stuffed Tomatoes	11-BB
Baked Stuffed Tomato with Creamed Mushrooms	11-BC
Broiled Parsley Potato Slices	
Chantilly Potatoes	11-BE
Creamed Potatoes	11-BF
Mashed Potatoes au Gratin	11-BG
Potato Puffs	11-BH
Mashed Sweet Potatoes	11-BI
Sweet Potato Croquettes	11-BJ
Cabbage—10 Minute	11-BK
Glazed Carrot Strips	11-BL
Scalloped Celery and Carrots	11-BM
Scalloped Fresh Tomatoes	11-BN
Broiled Tomatoes	11-BO
Browned Onion Rings	11-BP
String Beans au Gratin	11-BQ
Yellow Turnip, New York Style	11-BR
Fresh Vegetable Plate Combination	
with Poached Egg	11-BS

XII. CROQUETTES AND FRITTERS

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Croquettes	
Potato1	2-A
Rice1	2-B
Fritters	
Fruit1	2-C
Apple12	2-Ca
Banana12	-Cb
Orange12	2-Cc
Pineapple12	-Cd
Corn1	2-D
Corn Oysters1	2-E
Rhode Island Johnny Cakes	2-F
Yorkshire Pudding1	2-G

XIII. SALADS

Avocado
Avocado and Orange13-E
Carrot and Almond13-0
Stuffed Celery
Chicken13-E
Chicken Supreme
Chinese Cabbage13-6
Cole Slaw13-H
Molded Cucumber
Cucumber
French Endive
Endive and Beet
Endive and Orange
Molded Fish and Cucumber
Fruit
Jellied Fruit
Grapefruit and Orange
Grapefruit and Watercress
Lettuce
Lobster
Mixed Greens
New Haven Green Salad Bowl13-V
Orange
Orange and Onion13-X
Pineapple and Cream Cheese
Potato
Spring or Combination Vegetable13-AA-1-2
Lettuce and Tomato
Tomato Stuffed with Chicken Salad13-AC
Jellied Tomato
Tomato and Cream Cheese
Cooked Vegetable

XIII. SALADS, Cont.

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Raw Vegetable	13-АН
Waldorf	13-AI
Special Salad Plates	13-AJ 1-11
Chicory and Celery Bowl	13-AK
Combination Bowl I	13-AL
Combination Bowl II	13-AM
Vegetable and Egg Bowl	13-AN
Asparagus and Egg Bowl	13-A0
Sliced Tomato and Egg	13-AP
Tomato and Potato	13-AQ
Country Bowl	13-AR
June Vegetable	13-AS
Spring Garden	13-AT
Vegetable with Deviled Egg	13-AU
California Cole Slaw	13-AV
Cole Slaw Piquant	13-AW
Pompeian	13-AX
Apple Ring	13-AY
Apple, Peanut Butter and Cheese	13-AZ
Avocado and Pineapple	13-BA
Carolina	13-BB
Club Fruit	13-BC
Crescent Honeydew	13-BD
Cocoanut Fruit	13-BE
Florida	13-BF
Fruit with Grapes	13-BG
Grapefruit and Red Apple	13-ВН
Fruit and Sandwich Plate	13-BI
Maytime Fruit	13-BJ
Miami Fruit	13-BK
Mixed Fruit	13-BL
Bunch of Grapes	13-BM

XIII. SALADS, Cont.

Orange and Date	13-BN
Orange, Grapefruit and Alligator Pear	13-ВО
Orange Waldorf	13-BP
Orange, Grapefruit and Pineapple	13-BQ
Sliced Orange and Green Pepper	13-BR
Palm Beach	13-BS
Peach and Raisin	13-BT
Stuffed Fresh Pear	13-BU
Philadelphia Fruit	13-BV
Banana and Pineapple	13-BW
Pineapple	13-BX
Pineapple and Cheese	13-BY
Pineapple, Tomato, and Cheese	13-BZ
Poinsettia Salad	13-CA
Washington Fruit	13-CB
Fish Plate Combination	13-CC
Lobster Salad Platter	13-CD
Aspic Jelly	13-CE
Molded Chicken	13-CF
Vegetable Aspic	12 CC

XIV. SALAD DRESSINGS

Boiled	14-A
California	14-B
Chiffonade	14-0
Chutney	14-D
Cumberland	14-E
Epicurean	14-F
French Fruit	14-G
French	14-Н
Lakewood	14-I
Martinique	14-J
Mint	14-K
Piquante Mayonnaise	14-L
Porto Rico	14-M
Roquefort	14-N
Russian	14-0
Russian French	14-P
St. Lawrence	14-Q
Thousand Island	14-R
Vinaigrette	14-S
Bretton Woods	14-T
Cream	14-U
Olive	14-V
Orange	14-W
Peanut Butter	14-X
Pecan	14-Y
Sunkist	14-Z

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XV. PASTRY AND PIES

Apple	15-A
Blueberry	15-В
Cherry	15-C
Cherry—Canned	15-D
Peach	15-E
Pumpkin	15-F
Rhubarb	15-G
Rhubarb and Raisin	15-Н
Rhubarb and Strawberry	15-I
Cherry Tarts	15-J
Lemon Meringue Tarts	15-K
Peach Tarts	15-L
Rhubarb Tarts	15-M
Strawberry Cream Tarts	15-N
Cream Filling	15-0
Meringue	15-P
Pie Paste	15-Q
Pastry Cases	15-R

XVI. PUDDINGS AND DESSERTS

Apple Brown Betty	16-A
Apple Dumplings	16-В
Apple Gingerbread Shortcake	16-C
Apple Pan Dowdy	16-D
Baked Apple	16-E
Baked Caramel Custard	16-F
Baked Cocoanut Custard	
Baked Cup Custard	
Baked French Custard	
Baked Maple Custard	
Banana Gingerbread Shortcake	
Berries	
Blanc Mange, Vanilla	
Banana	
Butterscotch	
Caramel	
Cocoanut Cream	
Nut	.16-M-5
Orange	16-M-6
Blueberry Pudding	16-N
Blueberry Charlotte	16-0
Blueberry Roll	16-P
Bread and Butter	16-Q
Banana	16-Q-1
Butterscotch	16-Q-2
Caramel	16-Q-3
Cocoanut	
Lemon Custard	
Orange Marmalade	
Peach	
Pineapple	
Spice	
Cherry Bread	
Cherry Cobbler	
Cherry Cobbler—Canned Cherries	
Chocolate Bread	
Chocolate Cream	
Chocolate Rice	
Compote of Pears, Burgundy	16-X
Cottage	16-Y

XVI. PUDDINGS AND DESSERTS, Cont.

Date and Nut Loaf	16-Z
Deep-dish Apple Pie	16-AA
Deep-dish Cherry Pie	16-AB
Deep-dish Cherry Tapioca	16-AC
Deep-dish Peach Pie	16-AD
Dutch Apple Cake	16-AE
Fresh Fruits with Claret	16-AF
Glorified Rice and Strawberries	16-AG
Grapenut Custard	16-AH
Honeydew Melon	16-AI
Hot Water Gingerbread	16-AJ
Indian Pudding—Canned	16-AK
Orange Bavarian Cream	16-AL
Peach Cobbler	16-AM
Peach Dumpling	16-AN
Peach Shortcake	16-AO
Peach Gingerbread Shortcake	16-AP
Pompadour Rice Pudding	16-AQ
Prune Pudding	16-AR
Rhubard Minute Tapioca	16-AS
Rice and Raisin	16-AT
Shortcake	
Snow Pudding	16-AV
Tapioca Cream	16-AW

XVII. ICE CREAM AND PUDDING SAUCES

XVIII. FANCY DESSERTS

Banana Temptation	18-A
Cantaloupe a la Mode	18-B
Coffee Glace, Chantilly	18-C
Coupe St. Jacques	18-D
Fresh Peach Sundae	18-E
Fresh Strawberry Sundae	18-F
Macaroon Glace, Chantilly	18-G
Meringue Glace	18-H
Peach Melba	.18-I
Peach Meringue Glace	. 18-J
Pineapple Temptation	18-K
Strawberry Meringue Glace	18-L

XIX. SANDWICHES

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Club19	-A
Deviled Smithfield Filling)-B
Egg Salad19	e-C
Hot Chicken19	-D
Hot Roast Beef19	E-E
Lobster Salad)-F
Tea	-G
Minute Steak19	-H

XX. BEVERAGES

Chocolate				 					 						 20-A
Coffee	 														20-B
Malted Milk															.20-C
Tea															20-D

XXI. COCKTAILS AND MIXED DRINKS

Cocktail
Alexander21-
Brandy21-
Bronx
Clover Leaf
Club
Daiquiri
Gin
Martini (Dry)21-
Martini (Sweet)21-1
Old Fashioned .21- Orange Blossom .21-
Side Car
Mixed Drinks
Collins
John21-0
Tom21-0
Fizz
Brandy
Gin
Golden
Orange Royal
Silver
Sloe Gin
Flips21-0
Blackberry
Brandy
Cherry Brandy Port Wine
Rum
Sherry
Whiskey
Horse's Neck21-l
Horse's Neck21-1
Hot Drinks
Lemonade
Scotch
Tom and Jerry
Whiskey21-V
Mint Julep

XXI. COCKTAILS & MIXED DRINKS, Cont.

Rickeys	s	21-Y
	Apple Jack Apricot Bourbon Cordials Gin Grenadine Irish Raspberry Rum Rye Scotch Sloe Gin	
Sherry	Cobbler	21-Z
Sours		
	Brandy	21-AA 21-AB
Ward I	Eight	21-AC
Cuba I	ibra	.21-AD

I. BREADS

Breads should be baked in a hot oven. It is better to bake them as soon as they are made although they may be put in the refrigerator for a reasonable length of time.

In making yeast breads care should be taken about having the liquid not too hot while mixing them. It should be luke warm or blood temperature. The same care should be exercised in allowing the breads to rise in a warm—not a hot—place.

BAKING POWDER BISCUITS

Sift flour and measure

2 Quarts or 8 Cups Flour.

Add

3 Tablespoons Baking Powder 3 Teaspoons Salt and sift twice.

1 Cup or 1/2 Pound Shortening. Add slowly

31/2 Cups Milk.

Mix with spoon. Turn out on slightly floured Magic Cover. Roll out to ¾" thick and shape with biscuit cutter. Place on a slightly greased pan and bake in a hot oven 12 minutes.

Makes 36-21/5"

Table d'hote order: serve two on a doily-lined bread and butter plate.

A la carte order: serve three as above.

Serve more on request.

1-B

4

BANANA MUFFINS

Mix and sift

1¾ Cups Sifted Flour 2 Teaspoons Baking Powder

1/4 Teaspoon Soda 3/4 Teaspoon Salt.

Cream

1/4 Cup Shortening,

add

1/3 Cup Sugar

1 Egg, well-beaten and beat thoroughly.

1 Cup Mashed Bananas, and flour alternately. Mix until smooth. Put into muffin pans and bake in a moderate oven for 20 minutes.

Makes 8

Table d'hote order: serve two on a doily-lined bread and butter plate.

A la carte: serve three as above.

Serve more on request.

BRAN MUFFINS WITH RAISINS

Mix and sift

4 Cups Sifted Flour

4 Teaspoons Soda

4 Teaspoons Salt and add

8 Cups Bran.

Mix

3 Cups Milk

2 Cups Molasses

4 Eggs well beaten.

Combine mixtures and add

11/2 Cups Raisins.

Put into greased muffin pans and bake in a moderately hot oven about 30 minutes.

Makes 60

Table d'hote order: serve two on a doily-lined bread and butter plate.

A la carte order: serve three as above.

Serve more on request.

1-D

BUTTERSCOTCH BISCUITS

Make ½ rule Baking Powder Biscuits, Recipe 1-A. Roll out thin in a rectangle on a floured Magic Cover.

Cream

2/2 Cup Butter with

1½ Cups Brown Sugar and spread on biscuit mixture.
Roll up like a jelly roll. Cut off pieces ¾"
thick. Put in greased muffin pans, cut side up
and bake 15 minutes in a moderately hot oven.
This amount of brown sugar mixture will be
enough for biscuits made with 4 cups flour.

Makes 20

Table d'hote order: serve two on a doily-lined bread and butter plate.

A la carte order: serve three as above.

Serve more on request.

CHEESE BISCUITS

Sift and measure

2 Quarts or 8 Cups Flour.

Add

3 Tablespoons Baking Powder 3 Teaspoons Salt and sift twice.

Cut in

1 Cup or ½ Pound Shortening.

2 Cups Grated Cheese and mix well.

Add

4 Cups Milk or enough to form a soft dough. Put on a floured board or a Magic Cover. Roll out 34" thick and shape with a small round cutter. Put in a greased pan and bake in a moderately hot oven.

Makes 36-21/2"

Table d'hote order: serve two on a doily-lined bread and butter plate.

A la carte order: serve three as above.

Serve more on request.

1-F

CINNAMON TOAST

Use the proportions of

2 Tablespoons Sugar to

1 Teaspoon Cinnamon.

Mix well and add to

3 Tablespoons Creamed Butter.

Use

3 Slices of Bread, sliced thin.

Toast on one side. Spread untoasted side with creamed butter to which the sugar and cinnamon mixed together have been added. Put in a hot oven until butter has browned.

Cut on diagonal. Serve on a doily-covered tea plate with a cake cover. Tea plate for service.

COFFEE CAKE

Mix and sift

2 Quarts Sifted Flour

3 Tablespoons Baking Powder

3/4 Cup Sugar

2 Teaspoons Salt.

Add

1/2 Cup Melted Shortening and

31/2 Cups Milk.

Spread 1/2" deep in a greased pan. Add top mixture and bake in a moderate oven for 30 minutes. Cut in 21/2" squares. TOP MIXTURE

Mix and sift

3/4 Cup Flour 2 Tablespoons Cinnamon

3/4 Cup Sugar.

Cut in

34 Cup Shortening and spread thickly over top of dough before baking.

36 portions

Table d'hote order: serve one square to each order on doily-lined bread and butter plate.

A la carte: serve two squares as above.

Serve more on request.

1-H

CORN STICKS

Sift together

1¼ Cups Sifted Flour 2½ Teaspoons Baking Powder

1 Teaspoon Salt 1 Cup Corn Meal.

Beat well

2 Eggs and add

11/4 Cups Milk.

Add to dry ingredients and add

1/4 Cup Melted Shortening.

Turn into greased corn stick pans which have been heated. Bake 20 minutes in a hot oven.

Makes 8

Serve two on a doily-lined tea plate with a cake cover.

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CREAM SCONES

Sift together

4 Cups Sifted Flour

6 Teaspoons Baking Powder

2 Tablespoons Sugar

1 Teaspoon Salt.

Cut in

1/2 Cup or 1/4 Pound Butter

Beat

4 Eggs (reserving 1 egg white, leaving it unbeaten) and add to the dry ingredients.

Add

1/2 Cup Milk.

Put on a floured board, or Magic Cover, pat and roll ¾" thick. Cut in squares or diamond shapes and brush with egg white diluted with 2 teaspoons water. Sprinkle with 4 tablespoons granulated sugar and bake in a hot oven.

Makes 18

Table d'hote order: serve two on a doily-lined bread and butter plate.

A la carte order: serve three as above.

Serve more on request.

1-K

DATE MUFFINS

Mix and sift

4 Cups Sifted Flour

1/2 Cup Sugar

2 Tablespoons Baking Powder

1 Teaspoon Salt.

Beat

2 Eggs and add

21/2 Cups Milk.

Add to the dry ingredients.

Add

1/2 Cup Melted Shortening and

1-10 oz. Package Dates, cut in small pieces.

Put in greased muffin tins and bake in moderate oven for 20 minutes or until done.

Makes 24

Table d'hote order: serve two on a doily-lined bread and butter plate.

A la carte: serve three as above.

Serve more on request.

ENGLISH MUFFINS

Split or pull apart with a fork

English Muffins.

Toast cut side and spread generously with Butter.

Serve number ordered underlined with a doily on a tea plate with a cake cover.

1-M

FRENCH RUSKS

Scald

4 Cups Milk and add

1/2 Cup Butter

1/2 Cup Sugar 1 Teaspoon Salt.

Cool and add

2 Yeast Cakes dissolved in

1/2 Cup Lukewarm Water.

Add

6 Cups Bread Flour. Beat well until smooth and let rise until light.

Add

2 Eggs, well-beaten

4 Egg Yolks, well-beaten and

Juice and Rind of 2 Lemons and enough bread flour to knead (about 6 cups).

Knead well. Let rise. Shape like Parker House Rolls. Let rise. Make 3 creases on top. Bake in a hot oven. When nearly done brush over with 2 egg whites diluted with 2 tablespoons cold water and 34 teaspoon vanilla. Sprinkle with granulated sugar. This mixture may be dropped in muffin pans, allowed to rise, and baked 20 minutes. Brush with egg white and sugar.

Makes 72

Table d'hote order: serve two on a doily-lined bread and butter plate.

A la carte order: serve three as above.

FRENCH TOAST (INDIVIDUAL ORDER)

Beat well with Dover egg-beater

1 Egg

1/4 Cup Milk 1/4 Teaspoon Salt.

Cut 3 slices of bread ½" thick and cut in two on the diagonal. Dip in egg mixture and let stand until bread is soaked through. Heat a frying pan and put in

1 Tablespoon Butter.

Fry the bread until brown on one side and turn and brown on the other side. Add more butter if necessary. Sprinkle lightly with powdered sugar.

Serve on 9" platter with ramekin of jelly. If maple syrup is ordered serve in a gravy boat underlined with a bread and butter plate. If honey is served, place jar on doily-lined bread and butter plate.

1-0

GRAHAM GEMS WITH SWEET MILK

Sift together

4 Cups Sifted Bread Flour

4 Tablespoons Baking Powder

1 Cup Sugar

4 Teaspoons Salt.

Add

4 Cups Graham Flour and mix well.

bb A

5 Cups Sweet Milk to dry ingredients and ½ Cup Melted Shortening.

Put in greased muffin pans and bake 25 minutes in a moderate oven.

Makes 48

Table d'hote order: serve two on a doily-lined bread and butter plate.

A la carte order: serve three as above.

GRAHAM GEMS WITH SOUR MILK

Sift together

4 Cups Sifted Bread Flour

8 Teaspoons Baking Powder

1 Cup Sugar

4 Teaspoons Salt.

Add

4 Cups Graham Flour and mix well.

Mix

4 Cups Sour Milk or Buttermilk

2 Teaspoons Soda and add to dry ingredients.

Add

1/2 Cup Melted Shortening.

Put into greased muffin pans and bake 25 minutes in a moderate oven.

Makes 48

Table d'hote order: serve two on a doily-lined bread and butter plate.

A la carte order: serve three as above.

Serve more on request.

1-Q

JOHNNY CAKE

Mix and sift

4 Cups Sifted Flour

23/3 Cups Cornmeal

4 Teaspoons Salt

1 Cup Sugar

5 Tablespoons Baking Powder.

Beat well

4 Eggs and add

4 Cups Milk.

Add to dry ingredients and add

1 Cup Melted Shortening.

Beat well and pour into large greased baking pan—10'' x 16''—and bake in a moderate oven for 30 minutes or until done. Cut in about $2\frac{1}{2}''$ squares.

24 portions

Serve 1 square to each order on a doily lined bread and butter plate.

MUFFIN VARIATIONS

To dry ingredients, Recipe 1-T, for

Berry Muffins-add 2 cups.

Cherry Muffins-add 2 cups well-drained sour pitted.

Cranberry Muffins-add 1 cup cooked and drained.

Bacon Muffins-add 34 cup cooked and diced.

Nut Muffins-add 1 cup, chopped fine.

Pineapple Muffins-add 1 cup grated, drained.

Raisin Muffins—add ½ cup seeded, cut in pieces or ½ cup seedless.

1-S

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e

8

PARKER HOUSE ROLLS

Scald

1 Quart Milk and add

1/2 Cup Butter

1/4 Cup Sugar 1 Tablespoon Salt.

When lukewarm, add

2 Yeast Cakes dissolved in

1/2 Cup Lukewarm Water and add

6 Cups Bread Flour.

Beat thoroughly. Cover and let rise until light.

4 Cups Bread Flour or enough flour to knead. Knead well. Let rise in a warm place until light. Shape by rolling out \(\frac{1}{3}'' \) thick. Shape with a biscuit cutter. Press a knife handle through center. Brush with melted butter, and fold over. Place in a greased pan. Let rise until light and bake in a hot oven for about 20 minutes. Brush with melted butter when nearly done.

Makes 72

Table d'hote order: serve two on a doily-lined bread and butter plate.

A la carte order: serve three as above.

PLAIN MUFFINS

Mix and sift

4 Cups Flour

1/2 Cup Sugar 1 Teaspoon Salt

8 Teaspoons Baking Powder.

To

2 Cups Milk, add

2 Eggs, well-beaten and

1/2 Cup Melted Butter and beat well.

Add to dry ingredients and mix just enough to dampen. Put into greased muffin tins and bake in a hot oven about 20 to 25 minutes.

Table d'hote order: serve two on a doily-lined bread and butter plate.

Makes 24

A la carte order: serve three as above.

Serve more on request.

1-U

RICE OR CEREAL MUFFINS

Mix and sift

41/2 Cups Sifted Flour

3 Tablespoons Baking Powder

4 Tablespoons Sugar

1 Teaspoon Salt.

To

2 Cups Milk, add

11/2 Cups Cooked Rice or Cereal and

2 Eggs and beat well.

Add to dry ingredients.

Add

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4 Tablespoons Melted Butter and beat well.

Put in greased muffin pans and bake in a moderately hot oven 20 to 25 minutes.

Makes 30

Table d'hote order: serve two on a doily-lined bread and butter plate.

A la carte order: serve three as above.

PIN WHEEL BISCUITS

Roll Baking Powder Biscuits, Recipe 1-A 1/4" thick.

Brush with

Seedless Raisins.

Melted Butter and sprinkle with Sugar Cinnamon and

Roll up like a jelly roll. Cut in pieces 34" thick. Bake cut side up in baking pan for 15 minutes in a hot oven.

Makes 40

Service as for Date Muffins, Recipe 1-K.

1-W

BROWN BREAD

Heat cans of

Brown Bread in hot, not boiling, water.

Open can and slice bread in 5 slices.

Serve underlined with doily on tea plate. Use cake cover.

1-X

ROLLS

Heat

Rolls in the warming oven to insure crispness.

Serve two on a tea plate with doily.

1-Y

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RY-KRISP

Ry-Krisp will be substituted for a bread or muffin on table d'hote meal without extra charge.

Table d'hote order: serve 3 pieces underlined with a doily on a bread and butter plate.

A la carte: serve 6 pieces. Unwrap package and underline with a doily on a bread and butter plate.

II. COCKTAILS, APPETIZERS, ETC.

Cocktails and fruit cups should be served very cold. All fruits, except bananas, may be prepared in advance and kept in the refrigerator. Bananas should not be peeled or cut until served as they discolor.

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AVOCADO COCKTAIL

Cut

Avocado Pears in 1/2" cubes.

Mix

1 Tablespoon Chutney with 1 Cup Cocktail Sauce.

Combine sauce with pears.

Line sherbet glasses with small Lettuce Leaves and put cocktail into glasses.

Serve on doily-lined bread and butter plate with an oyster fork for service.

2-B

CANTALOUPE

Cut

Melon in halves, remove all membranes and seeds.

2 portions

Service same as Grapefruit Recipe 2-J.

Note: Any melons unfit for service should not be used. Return to the commissary for credit.

2-C

CANTALOUPE FRUIT COCKTAIL

To

3 Cups Cantaloupe, cubed or cut in balls, add

3 Cups Fresh Pineapple, diced

2/3 Cup Pineapple Juice, fresh or canned

3 Tablespoons Lemon Juice.

Put in sherbet glasses and garnish with

Fresh Mint Leaves.

10 portions

Serve on doily-lined bread and butter plate.

2-D

MELON MINT COCKTAIL

Mix

3 Cups Cantaloupe Balls with

12 After Dinner Mints broken in pieces.

Let stand until cold, garnish with

Sprigs of Fresh Mint.

4 portions

Serve in stem sherbet glass underlined with bread and butter plate.

CRANBERRY SAUCE

Cook

6 Cups Cranberries and

3 Cups Boiling Water until soft, which will take about 8 minutes.

Add

2 Cups Sugar, bring to a boiling point and remove from the fire. Serve cold.

Makes 5 cups

Serve in paper ramekins as an accompaniment to poultry.

2-F

MELON CUP

Shape equal quantities of

Cantaloupe

Honeydew Melon and

Watermelon into balls using ¾" Parisian scoop.

Squeeze the honeydew and watermelon rinds to remove all juice being careful to strain it.

For a crockful of fruit, cook

1 Cup Sugar

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1 Cup Water and

Large Leaves from 1 Bunch Mint for 5 minutes.

Strain, cool and add

Juice of 1 Lemon
1/8 Teaspoon Salt and
Melon Juice.

Add to melon balls. Put in a crock and thoroughly chill for about 2 hours or longer. Put 4 pieces of each kind of fruit in a chilled fruit cup glass and garnish with a sprig of mint.

16 portions

Serve glass on a doily-lined bread and butter plate.

FRESH FRUIT CUP

Use fruits in following proportions: Mix

1 Orange, cut up in pieces and seeds removed

1/2 Grapefruit, cut up in pieces and seeds removed

1/4 Fresh Pineapple, cut in small pieces.

Chill thoroughly. Just before serving, cut up

1/4 Apple in small dice and add to fruit mixture.

Save juices from orange and grapefruit and add to this

1 Teaspoon Cherry Syrup for each individual order of fruit cup. Pour this juice over fruit in each glass as ordered.

4 portions

Serve in a chilled fruit cup glass. Add 2 slices banana and 2 halves maraschino cherry on top.

2-H

FRUIT CUP

Remove sections and seeds from

4 Oranges and cut in halves, crosswise.

Peel

4 Peaches and cut fruit into eights, lengthwise and cut once crosswise.

Shape, with a Parisian scoop,

1 Cup Honeydew Melon Balls and

1 Cup Cantaloupe Balls.

Put all together in a crock using all juice from the fruit and let stand until cold.

Make a syrup of

1/2 Cup Sugar

1 Cup Water and boil 3 minutes. Cool and add to fruit and add a few grains of salt.

8 portions

Serve in a chilled fruit cup glass. Add 2 slices of banana to each serving.

FRUIT CUP WITH ORANGE SHERBET

Remove sections from

4 Oranges and

2 Grapefruit.

Cut in pieces and remove the seeds.

Pare

1 Fresh Pineapple and cut in small cubes.

Put fruit in crock and add

1/2 Cup Powdered Sugar.

Put a heaping teaspoon of

Orange Sherbet in the bottom of the chilled fruit cup glass, fill with the fruit cup mixture adding

4 Slices of Banana on top and garnish with sprig of mint or a cherry.

Do not peel or slice bananas until just before serving.

16 portions

Serve glass on a doily-lined bread and butter plate.

2-J

GRAPEFRUIT

Cut

Grapefruit in halves, remove seeds, and loosen membrane around edge and between sections.

Place ½ maraschino cherry in center.

Serve in grapefruit bowl underlined with bread and butter plate.

Tea plate for service.

2-K

GRAPEFRUIT MARASCHINO

Prepare

Grapefruit as usual using a small amont of Maraschino Juice in fruit and garnish with Maraschino Cherry.

ORANGE AND GRAPEFRUIT, ST. FRANCIS

Use equal parts

Orange Sections and Grapefruit Sections.

Sprinkle with

Powdered Sugar and pour over a small amount of claret.

Serve in stem sherbet glasses with a few strawberries or maraschino cherries for garnish. Underline with bread and butter plate and doily.

2-M

CLAM AND TOMATO JUICE COCKTAIL

Combine

1 Quart Clam Bouillon with

1 Quart Tomato Juice.

Chill thoroughly.

16 portions

Serve in cocktail glasses and garnish with half slices of lemon.

2-N

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JELLIED CLAM AND TOMATO COCKTAIL

Put

11/2 Cups Tomato Juice and

1/2 Cup Water in a saucepan and bring to a boiling point.

Soak

2 Level Tablespoons Gelatin in 1/4 Cup Cold Water for 5 minutes.

Add to hot tomato juice and when it is dissolved, remove pan from fire. Season with

Salt, Pepper and

11/2 Tablespoons Lemon Juice.

Pour into a pan to ½" deep and let stand until jellied. Cut in ½" cubes.

To

2 Cups Hot Clam Bouillon,

add

2 Tablespoons Gelatin as directed above.

Add

Lemon Juice to taste. Finish as directed above for tomato cubes.

8 portions

Put equal parts tomato and clam cubes in sherbet glasses, garnish with thin sections of lemon.

LOBSTER COCKTAIL

Cut

Lobster Meat in 1/2" dice.

Allow ¼ cup to each portion. Mix with Cocktail Sauce.

Serve on small lettuce leaves in a stem sherbet glass. Garnish top with very finely chopped green pepper. Underline stem sherbet glass with bread and butter plate.

2-P

OYSTER COCKTAIL

TABLE D'HOTE ORDER: Serve on their shells

4 Oysters on Cracked Ice in soup plate, underlined with dinner plate; quarter of lemon stuck on oyster fork. Put a cocktail glass of cocktail sauce in glass embedded in ice in center of plate.

A LA CARTE ORDER: Serve as above using 6 oysters. Serve about 12 oyster crackers on bread and butter plate underlined with doily.

2-Q

OYSTERS ON HALF SHELL

Serve as Oyster Cocktail, Recipe 2-P, omitting Cocktail Sauce service.

2-R

SHRIMP COCKTAIL

Line cocktail glasses with small Lettuce Leaves.

Place

4 Large Shrimps around inside glass. Fill center with

Two Parts Cocktail Sauce and One Part Mayonnaise, adding A Few Drops Tobasco Sauce.

VEGETABLE COCKTAIL

Use these ingredients in the following proportions: Mix

1 Cup very finely cubed raw Carrots 1 Cup very finely chopped Celery ½ Cup very finely chopped Cucumber 6 thinly sliced Radishes.

Line a cocktail glass with a small lettuce leaf. Fill with the above mixture. Cover with a spoonful of dressing and garnish with

3 small cubes of Tomato and sprinkle with Green Pepper, chopped very fine.

Make dressing in following proportions: Mix well

1 Cup Mayonnaise and 1/3 Cup Chili Sauce.

8 portions

Serve cocktail glass on a doily-lined bread and butter plate with an oyster fork for service.

III. SOUPS

The greatest effort should be made to serve soups very hot. Cups and tureens should be dipped in boiling water just before filling with the hot soup.

The soup should come within ½" of top of cup.

The crackers served with them should be crisp. It may be necessary to heat them in the oven occasionally to keep them crisp.

In combining tomato and milk, always add the tomato to the milk, or the red to the white.

CHICKEN GUMBO SOUP

Put in a saucepan

1/3 Cup Butter

2 Chopped Onions

2 Green Peppers, chopped fine.

Simmer until soft or about 10 minutes.

Add

4 Quarts Chicken Stock (free from fat) and

1/2 Cup Uncooked Rice. Boil slowly for 15 minutes.

Add

6 Peeled Tomatoes, cut in dice

2 Cups Cooked Chicken and

1 Can Okra, cut in 1/2" pieces.

Cook slowly for 20 minutes. Season with

Salt and Pepper.

24 portions

3-B

CLAM BROTH, CHANTILLY

Pour hot clam bouillon in cup and put a spoonful unsweetened whipped cream on top. Garnish with paprika.

3-C

CLEAR MUSHROOM SOUP

Use stems from

2 Pounds Mushrooms, and chop very fine.

Add

3 Quarts Consomme. Simmer for 30 minutes. Cool and clear. Serve hot. Just before serving, add Sherry to taste.

12 portions

3-D

CONSOMME EN BELLEVUE

Mix one-half Chicken Broth and one-half Clam Broth. Serve hot.

CONSOMME

Cut lean meat from

6 lbs. Shin in 1" cubes.

Scrape marrow from marrow bone and melt in a frying pan. Brown one-half the meat in the fat. Put rest of the meat, bone and any roast beef, loin or rib end bones and the browned meat in

6 Quarts Cold Water. Let stand ½ hour. Heat slowly and simmer 3 hours, removing scum as it forms on top.

Add

2 Quarts Chicken Stock and simmer 2 hours.

Cook

1 Cup Diced Carrot

½ Cup Diced Turnip

1 Cup Diced Celery and

²/₃ Cup Sliced Onions in
 4 Tablespoons Butter for 5 minutes.

Add to soup with

2 Tablespoons Salt

2 Teaspoons Peppercorns

8 Cloves

4 Sprigs Thyme

2 Sprigs Marjoram.

Cook 1½ hours, strain, cool quickly, remove fat and clear.

Makes 11/2 gals.

3-F

CONSOMME VARIATIONS

- (a) Alexandria: Add white meat of chicken cut in dice just before serving.
 - (b) Julienne: Add cooked vegetables cut in small match-shaped pieces.
 - (c) Royal: Add egg custards, cut in fancy shapes. Egg Custards: Separate 2 eggs and add 2 tablespoons milk and a few grains salt to each part. Strain in buttered molds and bake in hot water. When cold, cut in thin slices and shape with fancy cutters.
 - (d) Creole: To each quart boiling consomme, add 2 raw tomatoes cut in small dice, 1 cup cooked rice and few grains pepper.

CONSOMME MADRILENE

1 Quart Chicken Stock, and

1 Quart Consomme,

4 Cups Canned Tomatoes

2 Cups Chopped Carrots 2 Medium Onions, sliced 1 Cup Chopped Leeks.

Bring to boiling point and simmer 1 hour adding

Salt and Pepper when nearly done.

Strain and clarify.

16 portions

3-H

CORN AND TOMATO SOUP

Scald in double boiler

2 Quarts Milk

4 Cups freshly cooked or canned Corn, chopped,

and

2 Slices Onion.

Mix

1/3 Cup Flour with 1/2 Cup Cold Water to form a smooth paste and add to the scalded milk. Cook 20 minutes stirring constantly at first. Rub through the food mill.

Cook

4 Cups Tomatoes 10 minutes, add

1/2 Teaspoon Soda and rub through the food mill. Combine mixtures.

Add

1/2 Cup Butter and

Salt, Pepper and Paprika to taste.

CREAM OF ASPARAGUS SOUP

Cook the asparagus until very soft and drain from the water in which it was cooked, saving both stock and asparagus. Remove tips from the asparagus.

To

2 Quarts Stock, add

2 Quarts Milk.

Melt

1 Cup or 1/2 Pound Butter, add

1 Cup Flour and stir with whisk until very smooth.

Add this to the 4 quarts of liquid and let it cook together until well blended,—at least, 20 minutes. To this, add all the vegetable tips. Put stalks through the food mill and add

4 to 6 Cups Puree to the soup. Season with

Salt and Pepper to taste. This soup is used when asparagus is on the bill-of-fare, therefore, any asparagus left from the preceding day should be used as well as any tips that may have fallen off in the water.

24 portions

3-J

CREAM OF CELERY SOUP

Cook

6 Cups Outside Stalks of Celery, cut into inch pieces in 6 Cups Chicken Stock or Vegetable Water until celery is very tender. Press through the food mill saving all the liquid and vegetable puree.

Melt

4 Tablespoons Butter and cook in it

2 Slices Onion for 3 minutes.

Remove onion.

Add

1/2 Cup Flour and stir until smooth.

Add

4 Cups Celery Stock and Puree and

4 Cups Hot Milk.

1

Bring to the boiling point and season with Salt and Pepper.

CREAM OF LIMA BEAN SOUP

To

4 Cans of Lima Beans.

1 Carrot, cut in dice

1 Sliced Onion

1 Quart Ham Stock.

Let cook until beans and other vegetables are

Force through a puree strainer.

Melt

1/2 Cup Butter,

add

1/2 Cup Flour and stir until smooth and add to boiling soup.

Add

4 Cups Milk.

Bring to the boiling point and add

4 Tablespoons Butter in small pieces.

16 portions

3-L

CREAM OF MUSHROOM SOUP

Chop stems and peelings from

2 Pounds Mushrooms. Add them to

2 Quarts Chicken Stock with

2 Slices Onion and cook 20 minutes.

Rub through the food mill.

1/2 Cup Butter and sauté

Chopped Mushroom Caps for 3 minutes.

1/2 Cup Flour. Stir well. Add hot mushroom stock and bring to boiling point.

Add

11/2 Cups Milk and

1/2 Cup Cream. Reheat, season with Salt, Pepper and a few Gratings Nutmeg.

CREAM OF SPINACH SOUP

Cook

4 Quarts Spinach in

4 Cups Boiling Water. When tender put through the food mill. Add the stock and vegetable puree to 4 cups medium white sauce. To make white sauce:

Melt

1/2 Cup Butter, add

1/2 Cup Flour, and stir until smooth.

Add

4 Cups Hot Milk, and stir until thickened.

Season soup with

Salt and Pepper.

16 portions

3-N

CREAM OF TOMATO SOUP

Scald

2 Quarts Milk with

2 Slices Onion. Remove onion and thicken milk with

1/2 Cup Flour diluted with

23 Cup Cold Water, making sure it is free from lumps. Cook 20 minutes in the double boiler stirring constantly at first.

Cook

4 Cups Tomatoes with

1 Tablespoon Sugar for 15 minutes.

Add

1/2 Teaspoon Soda and rub through the food mill Add to the milk.

Add

1/2 Cup Butter

11/4 Teaspoon Pepper and

Salt to taste.

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CREME VICHYOISSE

Chop very fine

8 Large Carrots

8 Large Onions 8 Potatoes and

4 Leeks.

Cook in

1/2 Cup Butter and 4 Tablespoons Oil until very soft, about 10 minutes, stirring constantly to prevent scorching.

2 Quarts of Chicken Stock

1/4 Cup Uncooked Rice.

Cook slowly one and one-half hours.

Strain and add

2 Cups of Heavy Cream.

Serve hot. Garnish top with paprika and finely chopped parsley.

16 portions

3-P

CREOLE SOUP

Cook

½ Cup Chopped Green Pepper¾ Cup Chopped Onion in¾ Cup Butter for 5 minutes.

1 Cup Flour and stir until smooth.

Add

3 Quarts Brown Stock

11/2 Quarts Stewed Tomatoes and let simmer for 15 minutes. Strain and season highly with

Salt, Pepper and Cayenne.

Just before serving, add

1/3 Cup Grated Horseradish

1 Tablespoon Vinegar and

11/2 Cups Macaroni Rings, which are made by cutting cooked macaroni in very narrow pieces. Put a few rings in each cup.

GREEN OR SPLIT PEA SOUP

Soak

2 Cups Green Peas over night in

4 Quarts Water and in the morning, drain.

Add

4 Quarts Boiling Water

2 Large Onions, peeled and sliced, and

1 or 2 Ham Bones.

Simmer until peas are tender—1 to 2 hours. Press through the food mill. If soup is too thick, add boiling water.

20 portions

3-R

LOBSTER STEW OR CHOWDER

After removing meat from

6 Lobster Shells, break shells in pieces, add claws, cover with

8 Cups of Cold Water, add

1 Slice of Onion

1 Stalk of Celery, cover closely and cook one half an hour.

Cream

1/2 Cup Butter, add liver from lobster and

2/3 Cup Cracker Crumbs.

Scald

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6 Cups Milk, add butter and crumb

mixture to milk.

Strain the body bones. There should be only about 4 cupfuls liquid. If not, cook lobster liquor until there is that amount. Strain it and add to milk and season with salt and paprika.

16 portions

Serve in cups putting a few pieces of finely cut lobster into the cup when serving.

MUSHROOM AND CLAM BISQUE

Mix

1 Onion chopped very fine with 1/2 Pound Mushrooms chopped fine.

Sauté in

3 Tablespoons Butter for 5 minutes and force through puree strainer.

Melt

4 Tablespoons Butter,

add

4 Tablespoons Flour

2 Cups Milk

2 Cups Clam Broth and stir until smooth.

Bring to boiling point and boil 5 minutes.

Add to mushroom mixture. Season with dash

Nutmeg and top with Whipped Cream.

8 portions

3-T

NEW ENGLAND CLAM CHOWDER

Cook

1/2 Gallon Clams for 20 minutes.
Strain off the juice and save it.
Chop the clams very fine.
Chop

1/4 Pound Fat Salt Pork very fine and try out.

Add

1 Large Onion chopped fine and cook in fat until pork is dry and onion cooked but not browned. Strain, saving the pork, onion and fat. To

1 Cup Pork Fat,

add

1 Cup Flour and stir until smooth.
Add

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2 Quarts Scalded Milk.

Stir until it thickens and let it boil 2 minutes stirring to prevent burning. To the sauce, add the chopped clams, juice, pork, onion and

2 Cups Cooked Potato Dice and Salt and Pepper to taste.

ONION SOUP WITH CHEESE

Slice

10 Small Onions very thin and cook in 6 Tablespoons Butter slowly until a golden brown.

Add

3 Quarts Brown Stock or Consomme.

Add

Salt to taste. Simmer gently for 30 minutes. Pour soup into cup or tureen, place a small square of toast in each. On top of toast, put

1 Tablespoon Grated Parmesan or Romano Cheese.

16 portions

3-V

OYSTER STEW

Open and clean

6 Oysters. Put in a pan and add

3 Tablespoons Water and cook oysters until edges curl. Remove oysters with a skimmer and add to

11/2 Cups Scalded Milk. Strain and add Oyster Liquor.

Season with

Salt, Pepper and 1 Tablespoon Butter.

1 portion

Serve in tureen.

Place ladle in soup plate, underline with dinner plate for service.

Serve 12 oyster crackers on a doily lined bread and butter plate.

3-W

RUSSIAN BORTSCH

To

2 Quarts Consomme,

add

4 Large Beets, chopped

2 Cups Chopped Cabbage 1 Onion, chopped fine.

Cook until vegetables are tender.

Strain or not.

Serve 1 tablespoon heavy sour cream on each order.

SCOTCH BROTH

Cut

- Lamb Fores into 1" cubes, put in a kettle, cover with cold water, bring to a boiling point, skim, and
- 2 Cups Barley which has soaked in cold water for 12 hours.

Simmer for 11/2 hours.

Cover bones from lamb with cold water, heat slowly to boiling point, skim and boil 11/2 hours. Add to the meat.

12 Pounds Meat (bone and meat) use following proportions:

Fry for 5 minutes in

1 Cup Clix,

1 Cup Carrot, cut in cubes

1 Cup Celery, cut in cubes

1 Cup Onion, cut in thin slices.

Add to soup and

Salt and Pepper to taste and cook until soft.

Thicken with a roux of

1/2 Cup Butter and

1/2 Cup Flour.

1/2 Cup Finely Chopped Parsley just before serving.

30 portions

Serve as specified at time of preparation. Serves 25.

3-Y

VEGETABLE SOUP

Prepare

1 Cup Carrots, grated or cut julienne

1 Cup Turnips, grated or cut julienne

1 Cup Cabbage, shredded fine

1 Large Onion, cut julienne

1 Bunch Leeks, sliced very thin

4 Stalks Celery, sliced very thin 1 Quart Canned Tomatoes, strained.

Add to

4 Quarts Strong Brown Stock or Consomme.

Let simmer for 1 hour.

Season with salt and pepper. Any vegetables on hand, such as peas, string beans cut small, cauliflower flowerets, asparagus tips may be added to above.

CREAM OF CHICKEN SOUP

Place.

 $\frac{1}{2}$ Cup Butter in soup kettle, simmer well, but do not brown.

Add.

- 1 Cup Sifted Bread Flour, blend well on slow fire for ten minutes, stirring constantly. Add,
- 2½ Quarts Boiling Chicken Stock, and stir well to blend flour smoothly. Add.
- 1 Quart Hot Milk, blend well.

Add,

1 Cup Chopped Dark Chicken Meat, and

1 Cup Boiled Rice.

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-3

24 portions.

NOTE: Do not use white sauce in making cream of chicken soup—use strong chicken stock—sift bread flour before measuring—use butter—do not substitute chicken fat.

3-AA

MINESTRONE SOUP

Add to

5 Quarts of Stock

2 Cups Tomatoes

1 Cup Julienne Carrots

1 Cup Finely Diced Celery

1 Cup Finely Chopped Onions

1 Cup Julienne Turnip

1 Cup Shredded Cabbage

1 Cup Kidney Beans (soaked over night). Cook for ¾ hour. Add

1/2 Pound Macaroni, and cook 1/2 hour longer.

MAINE LOBSTER STEW

Remove

Meat from ½ Lobster, cut in 6 pieces and saute in 1 Tablespoon Butter for about 5 minutes.

Season with

Dash of Salt, Paprika and Cayenne.

Add lobster to

1/2 Cup Clam Boullion, and

1/2 Cup Milk.

Bring to boil and serve in heated lobster stew bowl.

1 portion.

3-AC

CLAM BOULLION

Wash

1/2 Peck Quahaugs thoroughly, scrubbing with brush.

Change water at least twice.

Place quahaugs in large kettle. Add.

11/2 Quarts Boiling Water and bring to boil.

Cover tightly and let simmer until shells open, about 15 minutes.

Drain broth from quahaugs by straining through jelly bag or clean glass towel.

Measure and add

Enough Boiling Water to make one gallon, (4 quarts).

When cool, this may be stored in chill box for future use.

IV. SHELLFISH

Shellfish should be alive when purchased.

-

A $2\frac{1}{2}$ lb. lobster yields about 2 cups meat when cut small.

A soft-shelled crab is a crab that has shed its hard shell and is growing a new one.

Oysters should be opened just before serving.

FRIED SOFT-SHELLED CRABS

Clean

Crabs, sprinkle with Salt, Pepper and Lemon Juice.

Dip in

Flour Egg and

Crumbs and fry in deep fat from 7 to 10 minutes.

They will rise to the top and should be turned while frying.

Serve two on 9" china or a silver platter with Tartar Sauce, Recipe 10-AB, in a paper ramekin at the side.

Dinner plate for service.

4-B

TO PREPARE SOFT-SHELLED CRABS

Lift and fold back the tapering points which are formed on each side of the back of the shell. Remove spongy substance that lies under them. Turn crab on its back, and with a sharp pointed knife remove the "apron", or the small piece at the lowest part of the shell which comes to a point.

4-C

CREAMED CRAB MEAT, YANKEE CLIPPER

Peel and slice

½ Pound Fresh Mushrooms and sauté in4 Tablespoons Butter.

Add

1 Pound Fresh Crab Meat

2 Pimientos, cut in small pieces3 Cups Cream Sauce, Recipe 10-G.

8 partin

8 portions

Serve like Chicken a la King, Recipe 7-A.

TO PREPARE LIVE LOBSTER FOR BROILING OR BAKING

Place lobster on a board on its back. Cross large claws and hold firmly with left hand. Insert a sharp knife in head of lobster in order to sever the intestinal cord. Bring knife down through the entire length of body and tail splitting it in halves. Remove stomach or "lady" in the head and intestinal vein.

Crack large claws with a mallet.

Clean lobster carefully.

4-E

BAKED LOBSTER

Split a

Live or a Boiled Lobster. Brush with Melted Butter and sprinkle with Salt and Pepper and with 2 Tablespoons Soft Bread Crumbs mixed with 2 Tablespoons Grated Cheese.

Bake in a hot oven until meat is done and crumbs are brown.

1 portion

Serve on a silver or 10" china platter. Garnish with lemon sections and parsley.

Dinner plate for service.

4-F

TO BOIL LOBSTERS

Allow enough water to more than cover the lobsters. Have it well salted and boiling rapidly. Plunge lobster head first into water.

Boil from 20 to 30 minutes depending on size of lobster. Over-cooking causes meat to be tough.

TO PREPARE BOILED LOBSTER

Pull off the large claws, crack with a mallet and remove meat. Break tail and body apart.

Cut boney membrane on under side of tail and draw out the meat. Remove and discard the intestinal vein. The meat between the body bones should be taken out with a fork or a pick. The meat from the small claws may be removed with a skewer. The liyer (green part) may or may not be used. The coral or roe is a delicacy and should be used for garnishing.

4-H

COLD BOILED LOBSTER, MAYONNAISE

Cook lobster for 20 minutes in boiling salted water and cool in the stock. Cut lengthwise in two parts. Separate claws, loosen meat in shell but leave in the shell. Remove the shell from end of claws.

Serve on leaves of lettuce on a cold silver or 9" china platter with a ramekin of mayonnaise at the side. Decorate with parsley and a section of lemon.

1 portion

Dinner plate for service.

4-I

FRICASSEE OF LOBSTER AND MUSHROOMS

Remove meat from a

2 Pound Cooked Lobster and cut in 1/2" dice.

Cook

1/4 Cup Butter

Caps from ¾ Pound Mushrooms sliced and A Few Drops Onion Juice for 3 minutes.

Add

1/4 Cup Flour and pour on

11/2 Cups Milk gradually and bring to boiling point.

Add

Lobster Meat.

Season with

Salt

Paprika and

2 Tablespoons Sherry.

6 portions

Service like Lobster Newburg, Recipe 4-K.

LOBSTER DELMONICO

Remove meat from

4 Pounds Cooked Lobster and cut in 1/2" dice.

Melt

1/2 Cup Butter,

add

11/2 Tablespoons Flour

1 Teaspoon Salt

Few Grains Nutmeg and stir well.

Add

2 Cups Cream gradually and stir until smooth.

Add lobster and when heated, add

4 Egg Yolks, slightly beaten and lastly

1/4 Cup Sherry.

8 portions

Service like Lobster Newburg, Recipe 4-K.

8 4-K

LOBSTER NEWBURG

Melt

2 Tablespoons Butter in a double boiler and add

2 Cups Cooked Lobster Meat, cut in small pieces and cook directly over the heat for 3 minutes stirring constantly.

Add

1 Teaspoon Salt Dash Paprika

1/4 Teaspoon Nutmeg

4 Tablespoons Sherry Wine. Remove from fire.

Add

1 Cup Cream mixed with

4 Egg Yolks, slightly beaten.

Stir until smooth. Place over the hot water and cook until mixture begins to thicken. If over-cooked this mixture will curdle. This amount serves 4. Do not make in larger quantities but repeat as needed.

4 portions

Serve in green casserole dish underlined with bread and butter plate; or in silver casserole, underlined with silver underliner. Garnish with lobster coral or chopped parsley.

Dinner plate for service.

LOBSTER THERMIDOR

Take

8 Cold Boiled Lobsters, remove heads, claws, and legs from the bodies, and the feelers from tails without splitting shells. Remove meat and cut in dice.

Melt

4 Tablespoons Butter and add

2 Teaspoons Chopped Onion 2 Teaspoons Chopped Parsley and cook 3 minutes.

Blend in

4 Tablespoons Flour and add gradually

2 Cups Rich Milk, stirring constantly until it comes to the boiling point and let boil 2 minutes.

Add

2 Teaspoons English Mustard

1 Teaspoon Salt

Few Grains Cayenne and add the Lobster Meat.

Slice

½ Can Mushrooms and cook in 2 Tablespoons Butter for 3 minutes.

Add to lobster mixture.

Add

2 Tablespoons Sherry Wine.

Fill empty lobster shells with mixture.

Sprinkle with

Grated Cheese and place in oven to become hot and brown.

8 portions

Serve on a silver or 10" platter. Garnish with parsley.

Dinner plate for service.

4-M

TO OPEN OYSTERS

Scrub shells thoroughly with a brush and rinse off to remove all sand.

Insert a knife under the back end of the right valve and press forward until the muscle which holds the shells together is cut. The shells are then easily separated.

FRIED OYSTERS

Open and clean

6 Oysters, and place between towels to dry.

Season with

Salt and Pepper.

Dip in

Flour,

Egg and

Cracker Crumbs.

Fry 2 minutes in deep hot fat. Drain on brown paper.

Serve 6 on 10" platter, placing a narrow strip of toast between each oyster. Garnish with quarter section of lemon and sprig of parsley.

Dinner plate for service.

4-0

FRIED SCALLOPS

Allow 6 portions to 1 quart scallops. Clean, drain, and dry very carefully between towels. Roll in

Egg and

Crumbs and fry in deep hot fat.

4-P

SCALLOPS A LA NEWBURG

Wipe

1 Quart Scallops with a damp cloth and cook in a frying pan until they begin to shrivel; drain thoroughly, cut in halves and cook in

1/4 Cup Butter for 3 minutes.

Add

1 Tablespoon Lemon Juice and cook 1 minute.
Melt

2 Tablespoons Butter,

add

1 Tablespoon Flour and stir until blended.

Add

1 Cup Cream, stirring constantly.

Bring to boiling point and add

4 Egg Yolks, slightly beaten,

Scallops and

-

1/4 Cup Sherry.

Stir until smooth.

8 portions

Service like Lobster Newburg, Recipe 4-K.

SEAFOOD A LA NEWBURG

Make like Scallops a la Newburg, Recipe 4-P,

1 Quart of Seafood, using a combination of any of three of the following: shrimps, crabs, lobsters, oysters, and scallops.

Service like Scallops a la Newburg, Recipe 4-P.

4-R

TO COOK SHRIMPS

Boil in salted water for 20 minutes or until they turn pink. Cool in water in which they were boiled. Remove shell with fingers. Make a cut along the outside and remove black vein.

SHRIMPS A LA NEWBURG

Make like Scallops a la Newburg, Recipe 4-P, using

1 Quart Shrimps, cooked and cleaned instead of scallops.

Serve like Lobster Newburg, Recipe 4-K.

4-T

CREAMED SHRIMPS AND OYSTERS EN CASSEROLE

Wash

2 Pounds Shrimps, drop in boiling water and cook 20 minutes. Plunge into cold water, remove shell and black vein along the back.

24 Large Shucked Oysters in their liquor for 8 minutes or until edges curl. Drain.

12 Fresh Mushrooms which have been peeled

1 Green Pepper, diced in

4 Tablespoons Butter for 3 minutes.

2 Cups Cooked Crab Meat and the shrimps and oysters. Make

4 Cups Medium White Sauce. Add to fish. Add

1 Cup Chopped Pimiento.

16 portions

Serve as Chicken a la King, Recipe 7-A, using toast points and parsley for garnishing.

COLD SEAFOOD PLATTER (Merchants')

Arrange at one end of No. 10 platter, 3 Cold Boiled Shrimps with Ramekin of Cocktail Sauce and Lemon Wedge.

At other end of platter place
3 Oysters in Half Shell on Lettuce with
Small Ramekin of Cocktail Sauce and
Lemon Wedge. On one side of platter place
2 Slices of Tomato on Lettuce

And on opposite side

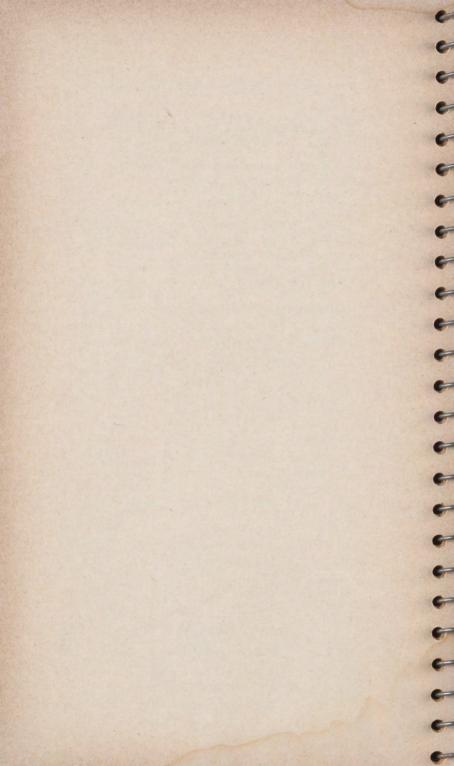
3 Slices Hard Cooked Egg on Lettuce.

Garnish with strips of

Green Pepper. In middle of platter place, 2 French Fried Fillet Strips, garnished with Parsley, and

1 small Lettuce Cup of Tartar Sauce.

-



V. FISH

Fresh fish has firm flesh, bright red gills, and fresh firm moist-looking, open eyes.

Never use tainted fish.

2

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3)

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If fish is frozen, lay in cold water only until thawed.

Fish should be kept in a cold place.

Salt fish should be soaked in cold water before using. Freshening may be done quickly by covering with cold water, bringing to boiling point, draining and repeating the process.

Fish should be cooked only until the flesh separates.

It should not be cooked ahead of time as the surface becomes hard and the flavor is tasteless.

FISH	BOILED OR STEAMED	BROILED	FRIED	SAUCE	GARNISH
Bluefish		X		Maitre d'hotel	Sprig parsley— lemon section
Cod	Rock X			Egg Sauce	Slice hard-boiled egg—sprig parsley
Crabs				Tartar Sauce	Parsley
Haddock	X			Egg Sauce	As for boiled cod
Halibut		X		Maitre d'hotel	Sprig parsley
Lobster	Cold			Mayonnaise	Lemon section Lettuce
Lobster	Salad			Mayonnaise	
Lobster		X		Melted Butter	Chopped parsley
Lobster			X	Tartar Sauce	Sprig parsley
Mackerel		X		Small amount Maitre d'hotel	Lemon section Parsley sprig
Oysters			X	Tartar Sauce	2 Bacon Strips Lemon, parsley

FISH	BOILED OR STEAMED	BROILED	FRIED	SAUCE	GARNISH
Salmon	Hot			Egg Sauce	Parsley
Salmon	Cold	,	Maria	Mayonnaise	Lettuce, lemon sections
Scallops	- 1-3/25		X	Tartar Sauce	Sprig parsley lemon section
Scrod		X		Maitre d'hotel	Sprig parsley
Sea Bass			X		Parsley, lemon
Sea Trout		X		Maitre d'hotel	Sprig parsley Lemon section
Shad	To the same	X		Maitre d'hotel	Sprig parsley lemon section
Sole			X	Tartar Sauce	Slice tomato parsley
Striped Bass		X		Maitre d'hotel	Sprig parsley lemon section
Swordfish		X		Maitre d'hotel	Sprig parsley lemon section

BROILED STRIPED BASS (BATELIERE), Shore Line

Dip fillets of

Striped Bass in

Salt and Paprika.

Broil until well-done.

Serve on a 9" china or silver platter. Pour Maitre d'Hotel Butter, Recipe 10-S over fish.

Place over top sautéed chopped shallots and sliced mushroom caps, sautéed.

Dinner plate for service.

5-C

BROOK TROUT SAUTÉ, MEUNIERE

Clean

Brook Trout, remove heads, and sprinkle with Salt and Pepper.

Dip in

Flour and sauté in Butter until brown.

When done put the fish on a 9" platter. Sprinkle with

Chopped Parsley and Juice of Lemon.

Pour over

Melted Butter.

Garnish with quartered lemon and sprig of parsley.

Dinner plate for service.

5-D

SAUTEED SCROD

Wipe

Individual Fillets of Scrod. Sprinkle with Salt, Pepper and Lemon Juice.

Dredge with

Flour.

Melt

2 Tablespoons Butter in a frying pan and when hot put in fillets and cook slowly until brown on one side, then turn and brown on other side.

Serve on a silver or a 9" china platter.

Garnish with a lemon section and with parsley.

CODFISH BALLS

Wash

4 Cups Salt Codfish and pick in very small pieces or cut with a knife.

Wash, pare and cut in small pieces

8 Cups Potatoes.

Cook fish and potatoes in boiling water until potatoes are nearly done. Drain well and shake over heat until thoroughly dry.

Add

4 Tablespoons Butter

4 Eggs, well-beaten

1/2 Teaspoon Pepper and Salt if necessary.

Beat thoroughly until very light. Take up by spoonfuls and fry in deep hot fat.

12 portions

Serve two on 8" china or silver platter.

Garnish with parsley.

Dinner plate for service.

5-F

CREAMED SALT CODFISH

Cut in small pieces

2 Cups Salt Codfish and soak several hours to remove salt.

Drain thoroughly.

Make 3 cups of white sauce:-

Melt

5 Tablespoons Butter, and add

5 Tablespoons Flour and stir until smooth.

Add

3 Cups Milk. Bring to boiling point and boil 2 minutes. Add fish.

Taste and season if necessary with

Salt and Pepper.

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9

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Just before serving, add

1 Well-beaten Egg.

8 portions

Serve on two triangles of toast on 8" china platter.

Garnish with a sprig of parsley.

FRENCH FRIED FISH

Cut

Scrod or Any Fillet in sizes for serving. Clean and wipe as dry as possible.

Sprinkle with

Salt, dip in

Flour

Eggs and then

Dry Bread Crumbs, or Cracker Crumbs and fry in deep fat, until brown and done.

Serve on 9" china or silver platter.

Garnish with lemon section and parsley.

Dinner plate for service.

5-H

SCALLOPED FISH

Wash

4 Cups Salt Codfish and pick in small pieces or cut with a knife.

Wash, pare, and cut in small pieces

8 Cups Potatoes.

Cook fish and potatoes in boiling water until potatoes are nearly soft. Drain thoroughly and shake kettle over heat until mixture is thoroughly dry. Season with

Pepper, and Onion Juice and Salt if necessary.

Try out

Salt Pork, or use

Clix having enough in pan to moisten fish and potatoes. Put in mixture, stir until heated, then cook until well-browned underneath. Fold and turn like an omelet. Mixture may be put into a greased baking dish and baked in a hot oven until brown.

12 portions

Serve on 9" china or a silver platter.

Garnish with parsley.

BAKED FINNAN HADDIE

Put a

Finnan Haddie in a baking pan, surround with Milk and

Water in equal parts.

Place over a low heat and let stand 25 minutes. Pour off liquid and spread with

Butter and bake 25 minutes in a moderate oven. Remove bone.

12 portions

Serve on 8" platter. Garnish with parsley and butter sauce.

If on a "suggestion," serve on a dinner plate with the vegetables on same plate.

5-J

CREAMED FINNAN HADDIE

Freshen and cook

Finnan Haddie as instructed in Baked Finnan Haddie, Recipe 5-I. Remove all bones and flake with a fork into large pieces.

Make

3 Cups White Sauce as instructed in Creamed Codfish, Recipe 5-F and to it, add

2 Cups Finnan Haddie.

8 portions

Serve on triangles of toast on 8" platter. On "suggestions," serve on dinner plate with one vegetable on sauce plate. Serve baked potato on 7" platter.

5-K

FRIED FROGS' LEGS

Trim and clean

Frogs' Legs.

Sprinkle with

Salt and Pepper.

Dip in

Crumbs.

-

-

Beaten Eggs, and Crumbs again.

Fry in deep hot fat and drain.

Serve 2 pairs on 9" china or silver platter with ramekin of Tartar Sauce, Recipe 10-AB or 4 broiled mushroom caps.

FROGS' LEGS SAUTÉ, BORDELAISE

Clean and sauté

Frogs' Legs in Butter.

Sauté

4 Shallots, chopped fine, and

1 Cup Sliced Mushroom Caps in

4 Tablespoons Butter.

When slightly cooked, add

1/4 Cup Cooking Claret and cook until nearly dry.

Serve 2 pairs frogs' legs on 9" china or silver platter. Pour a spoonful sauce over and garnish with parsley.

Dinner plate for service.

5-M

BROILED HALIBUT (ALCIDE), Yankee Clipper

Cut

Halibut 1½" thick. Season with salt and pepper.
Roll in melted fat and broil.

Pour over sauce made following way:

1 Onion very fine and simmer in

2 Tablespoons Butter.

Add

1/2 Cup Claret and cook for 8 minutes.

2 Cups Brown Sauce and cook 10 minutes.
Before serving, add

6 Tablespoons Butter

2 Hard-boiled Eggs, chopped.

Garnish fish with chopped parsley.

8 portions

Serve on 9" china or silver platter. Pour sauce over fish.

Dinner plate for service.

5-N

FILLETS OF HALIBUT (LESLES) CHEESE SAUCE

Poach

Fillets of Halibut in milk in a pan in oven until tender.

Serve with Cheese Sauce, Recipe 10-H. Service as for Fillets of Halibut, Grand Central Recipe 5-O.

BAKED FILLETS OF HALIBUT, Grand Central

Wipe

Halibut and cut into individual fillets.

Arrange

Salt Pork Strips on bottom of baking dish.

Cover with

Onion Slices, and

Bay Leaves.

Put fillets on top of onion. Spread with equal parts of

Butter and

Flour creamed together.

Sprinkle with

Buttered Crumbs and cover pan with buttered paper and let bake in moderate oven 25 minutes, removing paper last 10 minutes to brown. Garnish with

Lemon Slices, sprinkled with Chopped Parsley and Paprika.

Serve with White Sauce, Recipe 10-G using fat in pan instead of butter.

Serve on 9" china or silver platter, surrounded with sauce. Garnish with parsley and decorated slices of lemon.

Dinner plate for service.

5-P

BROILED SHAD ROE

Wipe

Shad Roe and sprinkle with

Salt and Pepper.

-3

Lay on a greased rack on broiler and broil 8 to 10 minutes, turning once and brushing with butter frequently.

Place on a silver or 9" platter and pour Meuniere Sauce, Recipe 10-R, Beurre Noir Sauce, Recipe 10-C, Ravigote Sauce, Recipe 10-Y or 2 strips broiled bacon.

1 portion

NEW ENGLAND SALT FISH DINNER

Separate

1 Pound Salt Fish in large pieces and soak several hours; then simmer until tender.

Cut

1/4 Pound Salt Pork in 1/4" slices. Cut gashes 1/3" apart in slices nearly to rind. Try out in a frying pan until light brown and crisp, occasionally pouring off fat.

Make 2 cups medium white sauce:-

Melt

4 Tablespoons Butter and add

4 Tablespoons Flour and stir until smooth.

Add

2 Cups Milk. Bring to boiling point and boil 2 minutes.

Add fish.

In each serving put a few pieces of salt pork over creamed fish.

Serve with fish

1 Boiled Potato and Boiled Beets, cut in dice.

8 portions

Serve on a silver or 9" china platter.

Dinner plate for service.

5-R

SARDINES

Remove top of tin with key provided and place opened tin of Sardines on 8" platter with doily.

Serve 1/4 section of lemon with oyster fork at the side. Garnish with parsley.

Tea plate for service.

5-S

SAUTÉED SMELTS

Split and clean Smelts and sprinkle with Salt and Pepper.

Roll in

Flour and sauté in

Butter until delicately browned and done.

Put on a 9" china or silver platter and pour Beurre Noir, Recipe 10-C or Amandine Sauce,

Recipe 10-A over fish.

CREAMED FRESH SALMON

Remove bones and skin from Cooked Fresh Salmon.

Keep salmon in whole pieces as much as possible.

Service—place 1/3 cup hot salmon on 2 triangles of toast on one side of hot dinner plate.

Cover salmon with $\frac{1}{2}$ cup seasoned hot white sauce (Recipe 10-G).

Sprinkle white sauce with 1 teaspoon finely chopped parsley.

Serve with vegetables listed for entree.

5-U

FISH CUTLETS

Remove bones and skin from boiled scrod. Mix.

2 Cups Thick Cream Sauce—Recipe 10-AE

4 Cups Cooked Fish

-9

-

2 Teaspoons Worcestershire Sauce

1 Teaspoon Paprika 2 Teaspoons Lemon Juice

2 Tablespoons Chopped Parsley.

Chill mixture one hour. Form into oblong cutlets.

Beat

- 2 Eggs slightly, and add
- 4 Tablespoons Water.

Dip shaped chilled cutlets in egg mixture, roll in finely ground dried bread crumbs, fry in hot fat until golden brown.

Serve with tomato sauce (Recipe 10-F).

12 Portions.

HALIBUT CHEESE CASEROLE

Cut

2 Pounds Halibut in slices, sprinkle with salt, and poach in pan of boiling water with

2 Tablespoons Vinegar

1 Tablespoon Chopped Onion 1 Tablespoon Chopped Celery 1 Tablespoon Chopped Carrots.

Let fish simmer until flesh is firm. Remove fish, skin and bone, flake in rather large pieces, and place in 4 buttered casserole dishes. Sprinkle each dish of fish with

1/2 Teaspoon Lemon Juice, and cover with 1/2 Cup Seasoned White Sauce. Recipe 10-G.

Sprinkle each casserole with

3 Tablespoons Grated Cheese. Bake in uncovered casserole in oven for 20 minutes.

Serve casserole with cover, underlined with bread and butter plate.

Dinner plate with entree vegetables for service.

VI. EGGS

Care should be exerted to use earlier dated eggs first.

A few hard-boiled eggs should be kept on hand for garnishing chicken salads and for other uses.

Be careful in separating eggs that the yolks do not get in the whites which will prevent them beating up well.

Omelets should be served immediately when cooked.

Golden Buck is Welsh Rarebit on which is served a poached egg.

Regardless of method used, eggs should always be cooked in a moderate temperature, as high temperatures toughen eggs.

BOILED EGGS

Cook

2 Eggs, in boiling water for specified time.

Serve opened, unless requested otherwise, in an egg cup underlined with bread and butter plate.

6-B

CREAMED EGGS

Make one quart of medium white sauce:—

1/2 Cup Butter and add

1/2 Cup Flour. Stir until smooth.

Add

4 Cups Milk, bring to the boiling point and boil 2 minutes.

Season with

2 Teaspoons Salt and

1/4 Teaspoon Pepper.

To the white sauce, add

12 Hard-boiled Eggs, cut in lengthwise sections, and 1 Can Sliced Mushrooms, cut in halves.

8 portions

Serve mixture on two triangles of toast on 9" china or silver platter.

Garnish with paprika and parsley.

Dinner plate for service.

6-C

FRIED EGGS

Fry

2 Eggs in a small omelet pan with a small amount of butter. Baste with the butter but do not turn them unless requested.

Serve on 8" platter. Garnish with parsley.

If ordered with ham, serve on 9" platter with eggs at one end.

Tea plate for service.

FLORENTINE EGGS

Half fill a buttered chicken pie dish with well seasoned

Cooked Spinach, very finely chopped.

Sprinkle each portion with

1 Tablespoon Grated Parmesan Cheese.

Make 2 depressions in the spinach and place

2 Uncooked Eggs in the depressions.

Cover with

2 Tablespoons Grated Parmesan Cheese and

2 Tablespoons Cream.

Bake in a moderate oven until egg whites are firm. Sprinkle with paprika.

Underline dish with 7" platter.

Dinner plate for service.

6-E

FRENCH OMELET (INDIVIDUAL ORDER)

Beat

2 Eggs until mixed but not foamy.

Add

1/8 Teaspoon Salt and

2 Tablespoons Milk.

Melt.

-

2 Teaspoons Butter in omelet pan. Put in egg mixture. As it becomes firm on bottom, lift edges a little and let uncooked mixture go underneath. Shake pan occasionally. Fold and serve immediately.

Serve on silver or 9" china platter.

Garnish with parsley.

OMELET WITH VARIATIONS

Break

2 Eggs into a bowl.

Add

1/4 Teaspoon Salt Few Grains Pepper and

1 Tablespoon Hot Water. Beat until very light, using a Dover egg-beater.

Melt

- 1 Tablespoon Butter in frying pan, put in egg mixture and cook over a slow fire until brown on the bottom and cooked on top.
- a) Spanish Omelet: To plain omelet put a spoonful Spanish Sauce, Recipe 6-G, in the fold and around the edge.
- b) Cheese Omelet:

 To plain omelet mixture add 1 tablespoon grated cheese. When done, sprinkle omelet with grated cheese before folding.
- c) Asparagus Omelet:

 Spread omelet before folding, with ¼ cup cooked asparagus tips.
- d) Chicken Omelet: ½ cup creamed minced chicken may be poured around omelet, or ¼ cup chopped cooked chicken may be added to plain omelet mixture.
- e) Chicken Liver Omelet:

 Melt 1 tablespoon butter, add 4 tablespoons cooked chopped chicken livers, ½ teaspoon onion juice and cook for 2 minutes. Add ½ of this to omelet mixture before cooking. Put rest in center before folding.
- f) Ham Omelet:

 Add ½ cup minced cooked ham to omelet mixture before cooking.
- g) Jelly Omelet:
 Omit salt from omelet mixture and add 1
 tablespoon powdered sugar. Spread with
 beaten jelly before folding. Sprinkle with
 powdered sugar.
- h) Mushroom Omelet: Sauté ½ cup sliced mushroom caps in 2 tablespoons butter for 3 minutes. Place in center of omelet before folding.

SPANISH SAUCE (FOR OMELETS)

Melt

1/3 Cup Butter and add 2 Onions, finely chopped

2 Green Peppers, finely chopped 2 Pimentos, cut in small pieces.

Simmer gently until onion is thoroughly cooked but not brown.

Add

4 Cups Canned or Stewed Tomatoes and cook slowly 30 minutes.

8 portions

6-H

PLAIN OR PUFFY OMELET (INDIVIDUAL ORDER)

Separate

2 Eggs.

With a Dover egg-beater, beat whites until stiff. Add yolks and with the same beater, beat yolks until mixture is very thick.

Add

1/4 Teaspoon Salt and Few Grains Pepper.

Melt

1 Tablespoon Butter in a frying pan, add egg mixture and let cook slowly until browned underneath.

Place in a slow oven until egg is dry in the middle. Remove from the oven, crease slightly through the center with a knife and fold and serve immediately.

Place on a hot 9" china or silver platter.

Garnish with a sprig of parsley.

POACHED EGGS

Have omelet pan 3/3 full of boiling salted water.

2 Eggs, one at a time into the water.

Prepare two rounds of buttered toast.

Serve each egg on toast round on No. 8 platter.

Garnish with parsley.

Tea plate for service.

6-J

SCRAMBLED EGGS

Beat slightly

2 Eggs, adding 3 Tablespoons Milk

1/4 Teaspoon Salt and Few Grains Pepper.

Heat an omelet pan and put in

2 Tablespoons Butter. When melted, turn in mix-ture. Cook over a slow fire until creamy, stirring carefully. Do not over-cook or break into small pieces.

> Serve on 8" platter with triangles of toast at each end of platter. Garnish with parsley.

> > 6-K

SCRAMBLED EGGS WITH DEVILED SMITHFIELD HAM

Spread

1 Slice Freshly Buttered Teast with 11/2 Teaspoons Deviled Smithfield Ham.

Place in the oven.

Scramble

2 Eggs and place on the toast which has been cut on the diagonal.

Serve on 9" china or silver platter.

Garnish with parsley.

VII. POULTRY

A 4 pound fowl yields about 2 cups or 1 pound of diced meat.

The chicken wings should be used for stews.

CHICKEN A LA KING

Melt

3/4 Cup Butter, add

3/4 Cup Sifted Flour, stir until blended.

Add

4 Cups Chicken Stock and

2 Cups Rich Milk. Bring to the boiling point and let boil 5 minutes, stirring often to prevent burning. Set over hot water.

Add

6 Cups Cooked Chicken, cut in 1" pieces

1 Can Mushrooms, sliced

1 Cup Pimento, cut in small pieces

1/2 Cup Green Pepper, cut in small pieces and sautéed for 3 minutes in

2 Teaspoons Butter.

Just before serving, add

1/4 Cup Cooking Sherry and

4 Egg Yolks, adding the hot mixture to the eggs to prevent curdling. Add seasoning if necessary.

24 portions

Serve in a casserole lined with toast points, tips dipped in chopped parsley. Serve silver casserole on silver underliner; china casserole on doily-lined bread and butter plate.

Dinner plate for service.

7-B

CHICKEN CADILLAC

Make Pastry Cases, Recipe 15-R. Make 3 cups medium white sauce: Melt

6 Tablespoons Butter in a saucepan, and add 6 Tablespoons Flour and stir with a whisk.

Add

11/2 Cups Chicken Stock and

11/2 Cups Milk. Stir and boil 2 minutes.

Add

3 Cups Cooked Chicken, cut in small cubes 34 Cup Cooked Ham, cut in small cubes

3/4 Cup Celery, cut fine, and

1/2 Teaspoon Paprika.

12 portions

Serve in pastry cases, placing one on a tea plate. Garnish with a sprig of parsley.

CREAMED CHICKEN FOR FIFTY

Clean, dress and cook

20 Pounds Fowl. Cut in 1" pieces.

Melt

3 Cups Butter, add

3 Cups Flour. Stir until smooth.

Add

3 Quarts Chicken Stock

2 Quarts Milk.

Bring to boiling point and let boil 5 minutes, stirring to prevent burning. Set over hot water. Add chicken and

2 Cups Pimiento cut in small pieces.

Serve as directed at time of preparation.

7-D

CHICKEN PIE - INDIVIDUAL STYLE

Melt

1 Cup Butter and 1/2 Cup Chicken Fat.

Add

21/2 Cups Flour and stir until smooth.

Add

2 Quarts Well-seasoned Chicken Stock, and $1\frac{1}{2}$ Quarts Milk.

Bring to the boiling point and stir well.

Let cook 10 minutes.

Mix

1 Quart White Meat Chicken, cut in 1/2" dice

1 Quart Dark Meat Chicken, cut in 1/2" dice, and

2 Quarts Sauce.

Prepare the following:

1 Quart Potato Balls, cooked

3 Cups Small White Onions, cooked

3 Cups Diced Carrots, cooked

3 Cups Peas, cooked

1 Can Mushrooms, cut in halves

Pie Paste-Recipe 15-Q.

Into each individual pie dish, place

2 Potato Balls

2 White Onions

1 Ladleful Chicken Mixture

1 Tablespoon Peas at one end

1 Tablespoon Carrots at other end

3 Mushroom Halves in center.

Put a layer of sauce over vegetables. Cover with pie crust and bake in a hot oven until crust is done. Makes 30.

Serve pie underlined with 7" platter.

CHICKEN PIE - FAMILY STYLE

Remove meat from

4 5-Pound Cooked Fowls and cut into cubes.

Cook separately

3 Cups Diced Carrots

2 Cups Peas, or 1 No. 2 Can Peas

3 Cups Potato Dice

2 Cups Small White Onions.

Make sauce as directed in Chicken Pie—Individual Style, Recipe 7-D.

Divide vegetables into two small greased pans. Distribute chicken evenly over vegetables.

Pour sauce over all and cover each pan with

1/2 Rule Baking Powder Biscuit Recipe 1-A rolled thin.

Bake in a hot oven until biscuit is brown.

Make thin biscuits with any surplus mixture.

Serve as directed at time of preparation.

7-F

CHICKEN AND KIDNEYS EN RAMEKINS

Cut up meat from

2 5-Pound Cooked Fowls as for Chicken a la King, Recipe 7-A.

Melt

3/4 Cup Butter, and add

3/4 Cup Flour and stir until smooth.

Add

4 Cups Chicken Stock

2 Cups Thin Cream and let cook until thickened.

Add

Cooking Sherry to taste,

and

Salt and Pepper.

Add the meat from the fowls.

Cook

6 Veal Kidneys, changing the first water when it comes to the boil. Cut in pieces the size of the chicken and add to sauce.

Peel and sauté

Caps from 1 Pound Mushrooms and add to mixture.

12 Stuffed Olives, sliced.

Put into ramekins, cover with

Hard-cooked Egg forced through a strainer and Very Finely Chopped Parsley.

16 portions

Service as for Chicken a la King, Recipe 7-A.

CHICKEN TERRAPIN

Melt

3/4 Cup Butter add 3/4 Cup Flour and

2 Teaspoons Dry Mustard and stir until blended.

Add

4 Cups Chicken Stock and

2 Cups Milk. Bring to the boiling point and let boil 5 minutes, stirring to prevent burning.

Set over hot water.

Add

6 Cups Cooked Chicken, cut in 1" pieces 1/4 Cup Ripe or Green Olives, cut in strips Yolks 6 Hard-boiled Eggs, put through a sieve Whites 6 Hard-boiled Eggs, cut in strips.

Just before serving, add

1/4 Cup Cooking Sherry or Juice 2 Lemons and

4 Egg Yolks, adding hot mixture to eggs. Add seasoning if necessary.

24 portions

Serve in casserole lined with toast points dipped in chopped parsley. Underline silver casserole with silver underliner. Underline green casserole with doily-lined bread and butter plate.

Dinner plate for service.

7-H

CREAMED CHICKEN (A LA CRECY), New Haven

Sauté

1/2 Pound Bacon, chopped in small pieces

12 Small Onions, chopped

12 Mushrooms, chopped

2 Carrots, chopped 6 Chestnuts, diced in

4 Tablespoons Butter.

Cut meat from a

5-Pound Fowl in pieces as for Chicken a la King, Recipe 7-A and simmer in

Chicken Broth for 30 minutes.

Add to the first mixture.

Season with

Salt, Pepper, Mace and Cooking Sherry, to taste.

Thicken slightly if necessary with

Butter and

1

Flour cooked together.

8 portions

Service as for Chicken a la King, Recipe 7-A.

CHICKEN LOAF

Put

6 Tablespoons Melted Butter in a saucepan, add 1½ Cups Chopped Mushrooms and stir and cook for 2 minutes.

Add

3 Cups Chopped Cooked Chicken 1½ Tablespoons Chopped Parsley Few Drops Onion Juice 2 Teaspoons Salt Few Grains Pepper.

Fold in

6 Egg Whites beaten with a Dover egg beater until stiff.

Put into twelve individual greased pudding molds. Set in a pan of hot water and bake 20 to 25 minutes in a moderate oven. Turn out. Make a medium white sauce using half chicken stock and half milk as for Chicken Maryland, Recipe 7-V.

8 portions

Serve one on 9" china or silver platter, surround with sauce. Garnish with parsley.

Dinner plate for service.

7-J

CHICKEN MOUSSE

Remove breast and second joints from

4 Pounds Raw Chicken and force through food chopper.

Beat

1 Egg very light and add to chicken, stirring until mixture is smooth.

Beat another

Egg until light, and add, proceeding this way until four have been added.

Add slowly

11/3 Cups Heavy Cream, stirring until mixture is smooth.

Season with

Salt and Pepper and pour in greased molds $\frac{2}{3}$ full.

Place in pan of hot water with several thicknesses of paper in bottom. Bake in slow oven for 30 minutes.

Serve with Mousselaine Sauce, Recipe 10-U.

6 portions

Service same as for Chicken Loaf, Recipe 7-1.

CHICKEN CROQUETTES

Make a thick white sauce in these proportions: Melt

3 Tablespoons Butter and add

3 Tablespoons Flour and stir with a whisk until smooth.

Add

1/2 Cup Milk and

1/2 Cup Chicken Stock.

Chop

2 Cups Chicken, not too fine and add to the white sauce.

Add

1/2 Teaspoon Onion Juice

Dash of Nutmeg and Salt if needed.

Chill and shape in either cylinders, cones or balls.

Roll in

Fine Crumbs,

-

Slightly-beaten Egg, and lastly in

Fine Crumbs.

Fry in deep hot fat until brown or for about 2 minutes.

Make a white sauce as for Chicken Maryland, Recipe 7-V.

8 portions

Serve two on a silver or 9" china platter. Surround with sauce. Garnish with parsley.

Dinner plate for service.

7-L

TO CUT CHICKEN FOR FRICASSEE

This applies for both brown and white fricassee.

Cut the legs from body and separate into two parts; namely, the drumstick and second joint. Separate the breast from the back. Split the breast down through the center and divide each half in two portions.

BROWN FRICASSEE OF CHICKEN

Cover cut up

Chicken with boiling water and cook slowly until tender, adding

Salt when about half done.

Panfry cooked chicken in

Chicken Fat, Salt Pork Fat or Butter until brown.

Make sauce in these proportions:
Melt

1/2 Cup Butter, and add

2/3 Cup Flour and brown well, stirring to prevent lumps and burning.

Add

4 Cups Chicken Stock, and cook for 5 minutes stirring occasionally. Add chicken and let simmer 30 minutes.

6 portions

Serve one portion white meat and one portion dark meat on silver or 9" china platter with a triangle of toast at either end. Surround with sauce.

Garnish with parsley. Dinner plate for service.

7-N

WHITE FRICASSEE OF CHICKEN

Cover cut up

Chicken with boiling water and cook slowly until tender, adding

Salt when about half done.

Make a sauce in these proportions: Melt

1/2 Cup Butter, and add

½ Cup Flour, and stir with a whisk to remove lumps.

Add

4 Cups Chicken Stock, and stir and cook for 5 minutes. Season if necessary.

6 portions

Serve one portion white meat and one portion dark meat to an order. Place on 9" china or silver platter. Surround with sauce. Serve a triangle of toast at one end and a demi-tasse cupful boiled rice in a mound at the other end.

Garnish with parsley.

FRICASSEE OF CHICKEN, FRENCH STYLE

Cut

4 Broilers in halves, place in pan with

1/2 Cup Butter and

16 Small White Onions

½ Stalk Celery, minced and let simmer 15 minutes.
Add

2 Cups White Wine

1 Pound Mushrooms, peeled.

Cover and simmer 25 minutes.

In another saucepan, melt

1/2 Cup Butter, add

3 Tablespoons Flour, cook, but do not brown.

Place chickens, onions, celery and mushrooms on a dish. Drain broth on to the butter and and flour and bring to boil, stirring constantly to prevent burning. Just before serving, add

4 Egg Yolks mixed with

1/2 Cup Cream.

Add

Chopped Chives

Salt and

Few Grains Cayenne.

Pour over chickens.

8 portions

Service as for Chicken Sauté, Parisienne, Recipe 7-AD.

Dinner plate for service.

7-P

GLAZED ROAST CHICKEN

Stuff cleaned

Broiler halves, with Mushroom Stuffing, Recipe 8-D and roast until nearly done in moderately hot oven. Spread with beaten

Currant Jelly and continue roasting until done basting occasionally until done.

1 Broiler gives 2 portions

Arrange on 9" china or silver platter, surround with Currant Mint Sauce, Recipe 10-K and garnish with parsley.

BREAST OF CHICKEN WITH FIGS

Cut breasts from young

Raw Roasting Chickens, remove skin, season with Salt and Pepper, roll in

Cream, then in

Flour, and fry in hot fat.

Lay breast on platter and garnish with heated preserved figs, allowing two to each order.

1 Chicken-2 portions

Serve on 9" china or silver platter.

Dinner plate for service.

7-R

DEVILED CHICKEN LEG WITH SWEETBREADS

Cut legs from

Raw Roasting Chickens and spread with following sauce:

1/2 Cup French Mustard mixed with Teaspoon Dry Mustard

1 Teaspoon Worcestershire Sauce.

Roll in bread crumbs, and broil over a slow fire.

1 Chicken-2 portions

Serve 1 leg on 9" platter with Broiled Sweetbreads, Recipe 9-AH. Pour Lemon Butter, Recipe 10-P over both and garnish with parsley.

7-S

PLANKED CHICKEN

Oil a plank and let stand in a warm place until oil is absorbed. Pipe a border of

Duchess Potatoes, Recipe 11-AD, around edge.

Place a freshly

Broiled Chicken, half, in center.

Fill spaces with any two of following cooked vegetables:

Green Peas Diced Carrots

Lima Beans Cauliflower Flowerets

Mushroom Caps, sautéed in butter or use any other vegetables indicated.

Spread with Pepper Butter, Recipe 10-W and place in a hot oven to brown.

1 portion

Place plank on the silver underliner.

BROILED CHICKEN, FINES HERBES

Dress

Broilers for broiling. Spread with Fines Herbes Recipe 10-N inside and out.

Broil until golden brown. Place in pan and baste with

Orange Juice and roast until done.

1/2 broiler-1 portion

7-U

CHICKEN MARENGO

Cook

1 Cup Butter and

1/4 Cup Chopped Onion

4 Slices Carrot, chopped fine 4 Slices Turnips, chopped fine

for 5 minutes.

Add

1 Cup Flour

1 Tablespoon Salt

1/2 Teaspoon Pepper and cook until flour is very well-browned.

Add gradually

2 Quarts Boiling Water

2 Cups Stewed Tomatoes

1 Tablespoon Salt

1/2 Teaspoon Pepper.

Cook for 10 minutes, stirring occasionally to prevent lumps. Strain sauce.

Prepare and cook chicken as for Fried Chicken, Recipe 7-X. When nearly done cover with Marengo Sauce and simmer until tender.

Add

2 Cans Mushrooms, cut in quarters and cook 5 minutes. If fowl is used, parboil, fry until brown and cook in sauce until tender.

24 portions

Arrange chicken on 9" china or silver platter, surround with sauce and garnish with parsley.

CHICKEN MARYLAND

Cut

Broilers in halves lengthwise and, if large, cut each half in two portions.

Sprinkle with

Salt and Pepper and dip in

Flour.

Egg, diluted with a little water and

Soft Bread Crumbs. Put into a greased baking pan, place in a hot oven and baste every 10 minutes

Melted Butter until done. This will take about 30 minutes.

Make a sauce in these proportions:

1/2 Cup Butter, add

1/2 Cup Flour and stir until smooth.

Add

2 Cups Chicken Stock and

2 Cups Rich Milk and stir until smooth.

Let boil 2 minutes stirring to prevent burning

Serve one-half of broiler on a 9" china or silver platter. Surround with sauce. Serve a corn fritter or rice croquette at either end. Place two strips of cooked bacon over top and garnish with parsley.

Dinner plate for service.

7-W

DEVILED CHICKEN, DELMONICO

Dress

Broilers for broiling and broil 8 to 10 minutes.

Make the following mixture:

Cream

1 Cup Butter, and add

4 Teaspoons Prepared Mustard

1 Teaspoon Salt 1 Tablespoon Vinegar

2 Teaspoons Paprika.

Spread on chicken and roll in soft buttered crumbs. Bake until chicken is tender and brown.

1/2 broiler-1 portion

Serve with Bechamel Sauce, Recipe 10-B on 9" platter.

FRIED CHICKEN

Broilers and young tender chickens do not need parboiling, but fowl must be boiled or steamed until tender.

Split broilers in halves lengthwise and cut each half in two portions if broiler is good size, otherwise use half.

Cut fowl as for chicken fricassee.

Sprinkle

Chicken with

Salt and Pepper and roll in

Flour.

Panfry in hot

Chicken Fat, Bacon Fat, Butter or Fresh Clix until delicately browned and thoroughly cooked. This will require 20 to 30 minutes.

Make a sauce in these proportions:

Melt

1 Cup Butter, and add

1 Cup Flour and stir and cook until brown but do not burn.

Add

6 Cups Chicken Stock and

1 Cup Rich Milk. Bring to the boiling point and boil 5 minutes.

16 portions

Serve on 9" china or silver platter. Surround with sauce. Serve a rice croquette or a corn fritter at each end.

Garnish with two strips of bacon and a sprig of parsley.

FRIED CHICKEN, CREOLE

Prepare

Broilers as for Fried Chicken, Recipe 7-X and fry until brown in chicken fat, butter or Clix.

1/2 Cup Butter, add

4 Green Peppers, finely chopped 4 Onions, finely chopped

Pulp drained from 2 Quarts Tomatoes.

Cook together until browned but not burned.

Add

Tomato Juice Salt and Pepper.

Cook until well blended.

Pour over the browned chicken and cover. Cook slowly until chicken is tender.

16 portions

Serve a broiler half on hot cooked rice on 9" china or silver platter. Surround with sauce and garnish with parsley.

Dinner plate for service.

7-7

FRIED CHICKEN, SOUTHERN STYLE

Broilers as for Fried Chicken, Recipe 7-X, and cover well with batter made as follows:

2 Cups Sifted Flour 1/2 Teaspoon Salt.

Combine

2 Eggs, slightly beaten with

2 Cups Milk.

Add to flour, and beat with Dover Egg Beater until smooth and add

2 Tablespoons Melted Clix.

Fry chickens in deep hot fat until well browned, about 10 minutes, turning frequently. Put in a pan, cover it, put in oven and bake slowly 20 minutes turning frequently.

8 portions

Serve a broiler half on 9" china or silver platter.

Surround with Bechamel Sauce, Recipe 10-B and garnish with parsley.

FRIED CHICKEN (LAFITTE), Yankee Clipper

Prepare

Broilers as for Fried Chicken, Recipe 7-X and season Salt and Pepper. Sprinkle with Flour and sauté in

Butter until golden vellow.

Add

1/2 Cup Claret

1 Cup Chicken Stock.

In another saucepan, put

4 Tablespoons Butter

1 Can of Mushrooms, cut in halves and cook slightly and add to chicken.

Peel

Tomatoes and cut in eights, allowing 1 to each broiler and add to chicken. Simmer for 20 minutes. Remove chicken and boil sauce for 5 minutes, season well with

Salt and Pepper.

8 portions

Serve a broiler half on 9" china or silver platter, surround with sauce and sprinkle with parsley. Dinner plate for service.

7-AB

FRIED CHICKEN (VILLEROI), Merchants' Limited

Prepare

Broilers as for Fried Chicken, Recipe 7-X. Season with

Salt and Pepper. Roll in

Flour

Beaten Eggs and

Fresh Bread Crumbs.

Fry in butter until done.

Melt

1/2 Cup Butter, add

3/4 Cup Flour

1 Teaspoon Salt. Stir well.

1 Quart Chicken Stock and bring to the boiling point and boil 2 minutes.

3 Egg Yolks with

1 Cup Cream and add gradually to hot mixture.

Season well with

Salt, Cayenne and Lemon Juice. Add

1 Cup Freshly Cooked Peas.

8 portions

Service as for Fried Chicken, Southern Style, Recipe 7-Z.

CHICKEN SAUTE, FINES HERBES

3 Broilers in halves, season with

Salt and Pepper. Sauté them in Butter until brown and done about 15 minutes. Add 1/4 Pound Chopped Shallots and let cook 5 minutes.

> Remove chickens from pan, and place on platter.

Put in pan

11/2 Cups Sherry and let cook until reduced one-half.

1/2 Cup Butter moving pan until melted. Add Chopped Chives and

Chopped Parsley. Season to taste and pour over chickens.

6 portions

Service as for Chicken Sauté, Parisienne, Recipe 7-AD.

7-AD

CHICKEN SAUTE, PARISIENNE

Disjoint young Chicken or use Broiler halves.

Sauté in Butter until done.

2 Cups Brown Tomato Sauce, Recipe 10-F. 12 Sliced Mushrooms.

Cook for 2 minutes.

6 portions

Arrange on 9" china or silver platter, surround with sauce, garnish with parsley.

Dinner plate for service.

7-AE

CHICKEN SAUTE (TYROLEAN), Puritan

Broiler in halves, and dredge with

Flour. Sauté in

Butter for 15 minutes until brown. Sprinkle with Salt and Pepper.

2 Tablespoons Sherry 1/2 Cup Brown Sauce, Recipe 10-AD. 1 Thin Slice Boiled Ham, cut in dice

1 Large Tomato, cut in dice.

Simmer slowly for 10 minutes.

2 portions

Service as for Chicken Sauté, Parisienne, Recipe 7-AD.

CHICKEN SAUTÉ (VIENNOISE), Gilt Edge

Cut

Broilers in halves, clean, season with Salt and Pepper, roll in Flour, then in Beaten Eggs and finally in Soft Bread Crumbs.

Sauté in

Butter until done.

Place ½ broiler on 9" platter, pour Chicken Maryland Sauce, Recipe 7-V around it and garnish with new peas.

Service as for Chicken Sauté, Parisienne, Recipe 7-AD.

7-AG

COLD CHICKEN PLATE

On a cold silver platter, place crisp Lettuce Leaves.

In center, lay

Cold Sliced Chicken 2 Halves Stuffed Eggs

1 Sliced Tomato

1 Spoonful Marinated Cooked String Beans or Peas.

1 portion

Dinner plate for service.

7-AH

ROAST DUCK

Dress, clean and truss a 5-Pound Duck. Sprinkle with Salt and Pepper.

Place on rack in roasting pan allowing 12 to 15 minutes per pound. Baste often with

Orange Juice.

Serve a slice of breast and leg getting 4 servings from duck. Use Brown Rice Dressing, Recipe 8-A.

4 portions

Serve on 9" china or silver platter with a spoonful of dressing.

BROILED SQUAB

Dress

Squabs, split down back and spread open, rub with Lemon Juice, brush with Melted Butter, and sprinkle with Salt and Pepper.

Broil 15 to 20 minutes turning to brown both sides. Spread toast with butter and

Squab Giblet Paste. Garnish with 4 Broiled Fresh Mushrooms.

1 squab per portion

Serve one on 9" china or silver platter.

Dinner plate for service.

7-AJ

SQUAB GIBLET PASTE

Cook

- 3 Giblets in hot water to cover for 15 minutes or until tender. Mash and season to taste with salt and pepper, add
- 1 Teaspoon Worcestershire Sauce

2 Tablespoons Currant Jelly.

7-AK

PLANKED SQUAB

Follow direction for Planked Chicken, Recipe 7-S, using a whole broiled squab in center of plank.

7-AL

CHICKEN CUTLETS

Chicken Croquette Mixture, Recipe 7-K. Shape as

Cutlet—and proceed as in recipe for Turkey Cutlets.

May be served hot or cold.

Cold Plate Service—Serve 1 chilled cooked Cutlet with Jelly, Potato Salad and Sliced Tomatoes.

CHICKEN POT PIE

Place

Brown Fricassee of Chicken—Recipe 7-M—in individual casserole dishes.

Roll

Baking Powder Biscuit Dough, Recipe 1-A, ¼ inch thick.

Cut out

Biscuits and make 2 small slits in each biscuit to allow for escape of steam.

Place

1 Uncooked Biscuit on top of each casserole dish, and bake in hot oven 15 minutes or until biscuit is brown and well done.

Serve as for Vermont Chicken Pie.

7-AN

VERMONT CHICKEN PIE

Cut meat from two cooked fowls in fairly large pieces. Arrange in individual casseroles—alternate white and dark meat, and cover with following sauce:

Sauce

Make a roux of

3/4 Cup of Butter

3/4 Cup of Flour.

-3

Add

13/4 Quarts Hot Chicken Stock

1¾ Cups Hot Milk 1 Teaspoon Salt

1/2 Teaspoon Pepper.

Cook until gravy begins to boil around edges.

Top each casserole with 1 uncooked baking powder biscuit and cook in hot oven for 15 minutes, or until biscuit is done.

Serve in casserole dish, underlined with bread and butter plate.

Dinner plate with entree vegetables for service. 15 portions.

7-AO

NEW ENGLAND CHICKEN PIE

Recipe 7-D—Omit carrots and peas and add 4 cups diced cooked salt pork.

Service as for Recipe 7-D.

CHICKEN TURNOVERS

Chicken Mixture for Chicken Turnovers:

1½ Cups Diced Cooked Chicken1 Cup Fricassee Sauce (Recipe 7-N).

34 Teaspoon Salt.

Roll pastry, Recipe 15-R, out thin on floured Magic Cover. Stamp out in 6" circles. Place 3 tablespoons of chicken mixture on ½ of pastry round, fold over other half of pastry, as for turnover. Seal edges together and prick top with fork. Bake in hot oven 20 minutes. Serve one turnover on one side of hot dinner plate; surround with fricassee sauce, to which sliced mushrooms have been

Serve with vegetables listed for entree. 12 portions.

7-AQ

CHICKEN CASSEROLE WITH NOODLES

Cook

added.

1 Fowl in small amount of water until meat drops from bones.

Remove skin and bones and cut into large pieces.

Cook

1 6-ounce Package Egg Noodles in boiling salted water.

Drain well, run cold water over them and drain.

Arrange

A Layer of Chicken and a layer of noodles in casserole dish. Cover with fricassee sauce and spread cheesed bread crumbs over top.

Brown in hot oven.

6 portions.

Cheesed bread crumbs:

Mix

2 Cups Grated Parmesian Cheese with 5 Tablespoons White Bread Crumbs.

CHICKEN A LA JARDINIERE

Individual Service.

Place slices of hot cooked fowl on one side of hot dinner plate.

Arrange.

- 1 Tablespoon Hot Diced Cooked Carrots at one end of sliced chicken
- 1 Tablespoon Green Peas, at other end of chicken.
 Place
- 2 Small White Onions on top of chicken slices.

 Pour ½ cup white fricassee chicken sauce—

 Recipe 7-N—over chicken.

Serve with other vegetables listed for entree. 1 chicken—5 portions.

7-AS

PLANTATION TURKEY SHORTCAKE

Make roux of

1/4 Cup Butter 1 Cup Flour.

Add

1 qt. Hot Chicken Stock

1 pint Hot Milk, and cook 5 minutes.

Add

1/2 pound Mushrooms—cut Julienne, sauteed in butter 1/2 Cups Cooked Ham, cut Julienne, sauteed in butter 1 Egg Yolk, slightly beaten with fork and mixed with 1 Tablespoon Milk.

Place 2 slices of roast turkey on square of split buttered and toasted cornbread on dinner plate. Cover with above sauce and garnish with parsley.

Serve with vegetables listed for entree. 12 portions.

7-AT

TURKEY CUTLETS

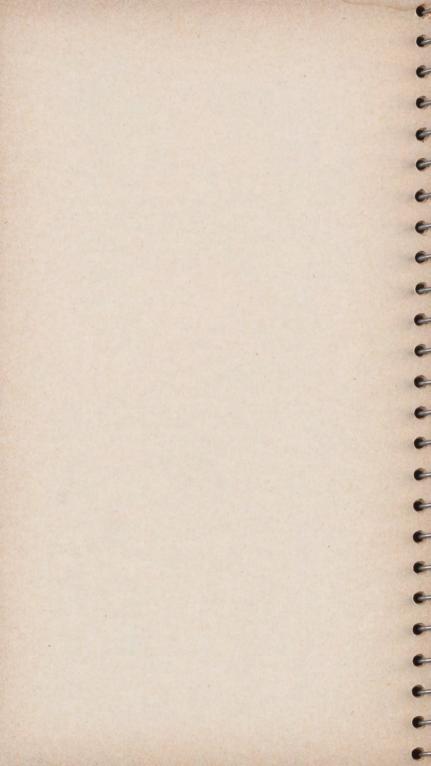
Chicken Croquette Mixture—Recipe 7-K. Substitute turkey for chicken, omit nutmeg. Shape as Cutlet, Crumb, Egg, and Crumb—as directed in Chicken Croquettes.

Fry in deep fat until golden brown.

Serve one turkey cutlet on side of dinner plate with turkey gravy or Chicken Maryland Sauce

Recipe 7-V. Serve with regetables listed for

Recipe 7-V. Serve with vegetables listed for entree.



VIII. DRESSINGS AND ENTREES

The amount of dressing varies with the structure of the bird.

A 5-lb. chicken requires about 4 cups of dressing while a 15-lb. turkey will take about 12 cups.

Do not use cubed bread for dressing. Bread should be crumbed by using a wire whisk and twisting the whisk in the loaf, leaving a shell. Enough liquid must added to these dressings to hold mixture together. Do not season too highly.

BROWN RICE DRESSING

Cook

2 Cups Brown or Wild Rice in boiling salted water for 50 to 60 minutes or until tender.

Rinse in cold water to separate grains.

Sauté

1 Medium Onion

1 Cup Minced Celery in 2 Tablespoons Butter.

Add rice.

Chicken Giblets, chopped fine

½ Teaspoon Poultry Seasoning ½ Teaspoon Thyme.

Mix well.

Makes 8 cups

8-B

CELERY DRESSING

Cook

2 Cups Finely Chopped Celery

2 Tablespoons Minced Parsley 2 Tablespoons Minced Onion, in

2 Tablespoons Butter for 3 minutes.

Add to dry ingredients in Plain Dressing, Recipe 8-G and add enough

Stock or Water to hold mixture together.

Makes 12 cups

8-C

CHESTNUT DRESSING

Shell

11/2 Pounds Chestnuts, and cook gently for 20 minutes, chop fine and add to Plain Dressing 8-G. Avoid seasoning too highly.

Makes 12 cups

8-D

SAVORY MUSHROOM DRESSING

Cook

11/2 Cups Finely Chopped Mushrooms in

3 Tablespoons Butter. Add

3 Cups Stale Bread Crumbs

1½ Teaspoons Salt ¼ Teaspoon Pepper

F. G. Cayenne

F. G. Nutmeg

1 Tablespoon Chopped Parsley

1 Tablespoon Chopped Onion 4 Tablespoons Melted Butter

1 Cup Chicken Stock.

Mix well with a fork.

Makes 4 cups

ONION DRESSING

Parboil

12 Onions for 10 minutes. Drain, chop and add to Plain Stuffing, Recipe 8-G, adding

2 Eggs, slightly beaten.

Makes 12 cups

8-F

OYSTER DRESSING

Wash

1 Quart Oysters and remove tough muscles. Add to Plain Dressing, Recipe 8-G with

½ Cup Oyster Liquor. Season with

Mace.

Makes 12 cups

8-G

PLAIN DRESSING

To

8 Cups Bread Crumbs, add

1 Cup Melted Butter or Chicken or Sausage Fat

1 Teaspoon Salt

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2 Teaspoons Poultry Dressing

1 Teaspoon Baking Powder.

Mix ingredients lightly with a fork and

2 Cups Hot Stock, made from giblets and stock, or enough to hold mixture together.

Makes 8 cups

BAKED BEANS

Open individual cans of

Baked Beans and put contents in beanpots.

Put a piece of

Salt Pork on top and place in oven to become hot and brown.

Serve in individual pot, underlined with bread and butter plate with no doily.

Dinner plate for service.

8-I

BAKED MACARONI AND CHEESE

Cook

2 Cups Macaroni broken in inch pieces in

4 Quarts Boiling Salted Water until soft.

Drain and add more salt if needed.

Reheat in

4 Cups Cheese Sauce, Recipe 10-H.

For a la carte order, arrange in buttered chicken pie dishes.

12 portions

For table d'hote order, arrange in buttered shirred egg dishes. Sprinkle generously with buttered crumbs and paprika and bake until brown.

8-J

WELSH RAREBIT

Put contents of

1 Jar Welsh Rarebit in a sauce pan, and add

1 Tablespoon Milk and heat thoroughly, stirring to prevent burning.

Line a hot welsh rarebit dish with two triangles of toast. Pour boiling hot rarebit on toast, sprinkle with paprika. Do not set on stove. Serve hot with two slices of toast underlined with doily on a tea plate. Use cake cover.

1 portion

SPAGHETTI WITH MEAT BALLS

Meat Balls:

Season,

21/2 Pounds Hamburg with

3 Teaspoons Salt

1/2 Teaspoon Pepper.

Add

2 Eggs

13 Slices Bread, soaked in cold water and squeezed dry.

Mix well. Shape mixture into small balls about 1 inch in diameter.

Brown and partially cook meat balls in

4 Tablespoons Hot Bacon Fat.

Add

3 Small Onions, finely chopped, and brown with meat balls.

Spaghetti:

Slide

1 Pound Spaghetti, without breaking, into

4 Quarts Actively Boiling Water, with

4 Teaspoons Salt.

Boil briskly for 15 minutes.

Drain in colander or strainer, and pour over it 2 Cups Cold Water. Drain well and return to hot kettle.

Add

1 Quart Tomato Sauce—Recipe 10-F, and Partially Cooked Meat Balls.

Keep hot in steam table for service. Serve 2 meat balls to order.

15 portions.

8-L

MACARONI A LA MILANAISE

Cook

1 Pound Macaroni, cut in 1 inch pieces, in

1 Quart Boiling Water, with

1½ Tablespoons Salt, for 20 minutes.

Drain in colander and pour

1 Pint Cold Water through it.

Re-heat and add to Milanaise sauce. Sprinkle each serving with grated cheese. 24 portions.

Milanaise Sauce:

Cut in Julienne strips

2 Cups Cooked Ham 8 Mushroom Caps.

Saute in

3/4 Cup Butter for 5 minutes.

Add

1 Quart Brown Tomato Sauce—Recipe 10-F—and cook five minutes.

Add

Cooked Macaroni and mix well.

(1 cup cooked beef tongue and 1 cup ham may be substituted for 2 cups cooked ham).

BAKED STUFFED TOMATOES WITH MEAT

Meat Mixture. (12 portions). Cook

1 Tablespoon Finely Chopped Onion, in ½ Cup Butter for 5 minutes, add
1 Cup Finely Chopped Cooked Meat
1 Cup Soft Stale Bread Crumbs
Tomato Pulp (from the 12 tomatoes)
¾ Teaspoon Salt
½ Teaspoon Pepper, cook 5 minutes, and add

2 Eggs slightly beaten, cook 1 minute.

Prepare

12 Tomatoes-Recipe 11-BB.

Refill with

Meat Mixture. Place Tomatoes in buttered pan, sprinkle with buttered bread crumbs and bake 20 minutes in moderately hot oven.

Serve 1 tomato to order.

IX. MEATS

Meat should be trimmed by removing superfluous fat and gristle. Try out the fat cut from beef and use in frying.

Bones from beef, either raw or cooked, should be put in the consomme kettle.

On account of the strong flavor of lamb, fat and bones will not be used.

Meat should be kept in a cold place.

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Meat may be washed or wiped off with a damp cloth. Do not allow it to stand in water as it draws out the juices.

If the juice is to be retained in the meat, it should be put in a hot oven, hot broiler or boiling water.

If the juice is to be removed, as in consomme, it should be put in cold water.

Except, in a very few cases, meat should always be carved across the grain, so that the meat will not be stringy.

Knives should be very sharp for proper carving.

CASSEROLE OF BEEF

Put in a baking pan

2 Cups Cooked Beef, cut in 1" pieces

1 Cup Carrots, cut in small cubes 1 Green Pepper, cut in fine strips

8 Small Peeled Onions

1 Stalk Celery, cut in small pieces 1 Cup Stewed Tomatoes

1 Teaspoon Salt and Pepper to taste and

1 Cup Stock.

Cover, put in oven and bake until carrots and onions are tender.

Add

11/2 Cups Potato Balls, and cook 20 minutes.

2 Tablespoons Fat, melted and browned with

2 Tablespoons Flour. Stir until well mixed.

Put into individual casserole dishes. with small uncooked Baking Powder Biscuits, Recipe 1-A, and bake 15 minutes until biscuits are brown.

6 portions

Serve underlined with a doily-lined bread and butter plate.

Dinner plate for service.

9-B

BEEF PIE - INDIVIDUAL STYLE

Cover

2 Quarts cold Roast Beef, or Top Round, cut in 1" cubes with

3 Quarts Boiling Water and

2 Sliced Onions. Cook slowly 1 hour and remove onion and thicken gravy with

1/2 Cup Flour diluted with cold water. Season with Salt and Pepper.

Add

1 Quart Potato Balls which have been parboiled.

Put into individual chicken pie dishes, cool, and cover with pastry, making several incisions in crust. Bake in a hot oven.

18 portions

Serve underlined with 7" platter.

BRAISED RIB ENDS OF BEEF

Wipe

Rib Ends of Beef cut from the prime rib roast.

Sprinkle with

Salt and Pepper. Rub the cut side with ½ Onion.

In a large roasting pan, melt

1/2 Cup Fat. When hot put in the beef and turn frequently until brown on all sides.

Add

6 Cups Hot Water

3 Onions, sliced

1 Cup Celery, cut in pieces

6 Carrots, cut in strips

1 Teaspoon Pepper

2 Teaspoons Salt.

Cover and cook slowly in the oven until tender or about 3 hours. Slice down between ribs.

Allow 10 oz. raw beef per portion

Serve on a silver or a 9" china platter. Garnish with parsley.

Dinner plate for service.

9-D

VIENNA ROAST

To

5 Pounds Bottom Round, ground fine, add

1 Green Pepper, finely chopped

1 Medium-sized Onion, finely chopped 1 Tablespoon Bell's Poultry Seasoning

4 Teaspoons Salt

1/2 Teaspoon Pepper.

Mix well.

Add 4 Eggs

2 Cups Cracker Crumbs

2 Cups Milk.

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Mix well, and make into loaves about 3" wide and $2\frac{1}{2}$ " deep. Put in greased baking pan. Put a

Few Strips of Bacon over top and bake in a hot oven for 45 minutes until done, basting occasionally with fat in pan. Cut in slices ¾" thick. Service as directed. Serves 30.

HAMBURG LOAF

Clean meat free from gristle and put through a food chopper or chop very fine.

3 Pounds of Beef, add

1/2 Cup Fat Salt Pork, finely chopped,

2 Eggs, well beaten 2 Teaspoons Salt

1/2 Teaspoon Pepper.

Pack into a greased baking pan and bake in a moderately hot oven for 45 minutes. Cut in slices.

16 portions

Put one large or two small slices on a 9" china or silver platter. Surround with Mushroom Sauce, Recipe 10-E, or Spanish Sauce, Recipe 10-AA.

Dinner plate for service.

9-F

NEW ENGLAND BOILED DINNER

Wash

Corned Beef in cold water; cover with cold water and bring to the boiling point. If meat is very salt, soak several hours before cooking, in cold water. Skim, cover kettle and cook slowly for several hours until meat is tender.

An hour before serving add

Carrots, peeled and cut in quarters lengthwise Turnips, peeled and sliced and Cabbage, cut in quarters.

30 minutes before it is done, add Potatoes, peeled and cook until done.

Cook

Beets separately until tender.

Allow 12 oz. raw beef per portion

Serve 1 slice of meat, 1 piece of carrot, 1 slice turnip, 1 potato on No. 10 platter. Serve beets in square baker.

YANKEE POT ROAST

Marinate

Beef for several hours with

1/2 Cup Vinegar and

1/2 Cup Water.

If beef is flat, roll and tie with a heavy string. Rub with

Flour, Salt and Pepper.

2 Tablespoons Fat in a heavy cooking pot or sauté

Add

1 Medium Sliced Onion and cook for 3 minutes. Remove onion. When fat is very hot add beef and sear well on all sides until dark brown, turning frequently. Put in pot and add enough boiling water to come one-fourth way up around beef. Cover closely and cook 2 to 3 hours or until tender. Add more water if necessary. Let gravy cook down very low before adding more in order to make it dark and rich.

Cut

4 Carrots in small cubes, cook in boiling salted water. Save carrot stock and add to roast when more liquid is required. Add carrots to pot roast 15 minutes before serving.

12 Medium Sized Potatoes until soft, saving stock to add to roast. When meat is done remove meat and carrots. Thicken gravy, by using

1/2 Cup Flour thoroughly mixed with

1/2 Cup Cold Water, to

2 Quarts Liquor. Add paste gradually to liquor. Stir with a whisk. Let come to a boil and boil 3 minutes.

Add to the gravy

2 Cups Cooked Peas and the Cooked Carrots.

Allow 8 oz. raw beef per portion

Serve on a silver or a 9" china platter, one slice of pot roast, and one potato and surround with gravy in which there are a few peas and carrots.

LARDED FILLET OF BEEF

Wipe long

Fillet of Beef, remove fat, veins and any tendonous portions. Skewer in shape and lard upper side with grain of meat. Place strips of salt pork in bottom of pan, place fillet on it, and cook 30 to 40 minutes in hot oven. Garnish with watercress.

Allow 10 oz. raw beef per portion

9-I

FILET MIGNON

Cut

Fillet from tenderloin of beef 1½" thick.

Broil or pan broil 4 to 5 minutes. Spread with softened butter, sprinkle with salt and pepper. Serve with large broiled

Mushroom Caps.

9-J

PLANKED FILET MIGNON

Broil or pan-broil fillet as directed in Filet Mignon, Recipe 9-I.

Garnish plank with peas, 3 or 4 glazed onions, carrot dice, or lima beans and top each fillet with a broiled mushroom cap.

LAMB CHOP, MIXED GRILL

Broil

Lamb Chops, which have been cut double thickness.

Sausages with a fork and bake 20 minutes in a hot oven.

For each order, use

1 Lamb Chop, on a half slice of toast, cut on the diagonal

2 Pork Sausages

1 Slice Broiled Bacon

1 Slice Grilled Tomato, cut ¾" thick.

Serve on a 9" china or silver platter. Garnish with parsley.

Dinner plate for service.

9-L

PLANKED LAMB CHOP

Sear

Lamb Chop quickly on both sides. Put on a greased plank. Brush with butter. Pipe a border of Duchess Potatoes, Recipe 11-AD around the edge.

Bake in a moderate hot oven allowing same time as for broiling. Baste once with

Melted Butter.

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Place on each chop

1 Slice Broiled Tomato or

1 Spoonful Sautéed Pineapple Gems.

Arrange two or three cooked vegetables in space between potatoes and chop. Any two of the following may be used:

Peas Carrot, diced or julienne Cauliflower, flowerets Lima Beans

String Beans, cut in short lengths.

Reheat in oven.

1 portion

Place on underliner for service.

STUFFED LAMB CHOPS

Wipe and trim

Rib Lamb Chops which have been cut double thickness. Split lean meat in half cutting to bone leaving a pocket in the chop. Stuff with mushroom stuffing, press together lightly, dip in

Soft Crumbs

Egg and

Crumbs and fry in deep fat for 2 to 3 minutes. Place in a hot oven for 15 minutes.

Mushroom Stuffing; for 12 chops.

Melt

1/4 Cup Butter, and add

1/3 Cup Chopped Mushrooms and cook 3 minutes.

Add

1 Cup Soft Bread Crumbs Salt and Pepper to taste.

Serve one on a 9" china or silver platter. Surround with Spanish Sauce, Recipe 10-AA.

Dinner plate for service.

9-N

MINTED LAMB CHOPS

Use single chops. Sprinkle

Lamb Chops with a mixture made of ²/₃ Cup Vinegar

Leaves from 1 Bunch Mint

1 Teaspoon Salt 1/8 Teaspoon Pepper.

Let stand one hour. Drain, shake off leaves and broil. Garnish with frills.

8 portions

Serve 2 to an order on 9" platter.

RAGOUT OF LAMB

Ragout is the French name for a rich stew with a small amount of liquid.

Cut

3 Pounds of Lean Lamb in small pieces and brown in ½ Cup Fat until well browned in all sides.

Cover with

2 Quarts Hot Water and let simmer slowly for 11/2 hours.

Brown in

1/2 Cup Butter,

2 Large Onions, sliced thin

4 Carrots, cubed

- 3 Parsnips, sliced crosswise, and add to the stew. Add more water if necessary. 30 minutes before stew is done, add
- 8 Sliced Potatoes and simmer until done.

Thicken gravy, allowing for 2 quarts liquid

1/2 Cup Flour and

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2/3 Cup Cold Water mixed to a smooth paste.

Let boil for 5 minutes.

12 portions

Serve in a silver casserole underlined with silver underliner; or a china casserole underlined with a doily-lined bread and butter plate.

Dinner plate for service.

9-P

ROAST LAMB (BOULANGERE), Shore Line

Season

Leg of Lamb with Salt and Pepper and rub with Onion.

Put in open roasting pan with a Bouquet Garni, Recipe 10-D.

Slice

3 Carrots and

3 Onions very thin and place over and around the lamb. Roast uncovered in a slow oven.

Baste occasionally. Remove bouquet garni before serving.

8-lb. leg makes 12 portions

JELLY-GLAZED ROAST LEG OF LAMB

Rub

Leg of Lamb with

1 Bunch Mint, finely chopped, and sprinkle with Salt and Pepper.

Roast as usual, basting frequently the last half hour with

1 Cup Currant Jelly dissolved in 1 cup hot water.
Use mixture in pan for making gravy.

9-R

CASSEROLE OF LAMB

Cut

2 Pounds Lamb from fore quarter in 1" cubes. Put into a hot frying pan and sear until brown. Season with

Salt and Pepper and bake in a covered pan for 20 minutes; or cut up cooked lamb into 1" cubes.

1½ Cups Carrots, cut in strips and parboiled for 15 minutes.

2 Cups Potato Balls and

4 Cups Brown Sauce and cook until vegetables are tender.

Add

1½ Pounds Small Cooked Onions and 2 Cups Peas or Beans, if available.

To make 1 quart brown sauce, put

½ Cup Melted Shortening in a pan, and add ¾ Cup Flour and cook until very brown.

Add

4 Cups Brown Stock or Consomme and 1 Teaspoon Worcestershire Sauce.

8 portions

Serve in a casserole dish. Garnish with parsley. Underline china casserole with a doily-lined bread and butter plate; a silver one with a silver underliner.

SALMI OF LAMB

Trim slices of cold roast lamb free from fat and heat slices in sauce made in following manner: Put

1/2 Cup Melted Butter in a saucepan,

Add

2 Onions finely chopped and cook for 3 minutes, but do not allow to burn. Remove onion.

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Add

3 Cup Flour and cook until brown.

Add

4 Cups Brown Stock and let boil for 3 minutes, stirring until smooth.

Or if lamb gravy is left over it may be used instead of sauce. Just before serving, add

3/4 Cup Sherry and

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1 Can Mushrooms, cut in quarters.

Sauce for 12 portions

Arrange slices over-lapping on a 9" china or silver platter. Garnish with toast points dipped in chopped parsley. Surround with sauce.

LAMB CROQUETTES

Fry

2 Tablespoons Onion, finely chopped in 4 Tablespoons Butter for 5 minutes and remove onion.

To the butter, add

1/2 Cup Flour and stir until smooth.

Add

2 Cups Brown Stock and cook 2 minutes.

Add

2 Cups Cold Cooked Lean Lamb, cut in dice 11/3 Cups Cooked Potato, cut in small cubes Salt and Pepper and

2 Teaspoons Finely Chopped Parsley.

Simmer until meat and potato have absorbed the sauce. Spread in a shallow plate to cool. Shape in cylinders.

Roll in

Egg and

Crumbs and fry in deep fat until brown or about 2 minutes.

Prepare Brown Sauce, Recipe 10-AD, or Tomato Sauce 10-F.

8 portions

Serve two on a 9" china or silver platter. Surround with sauce. Garnish with parsley and serve mint jelly at one end in a paper ramekin.

BAKED HAM, PINEAPPLE RING

Drain

Juice from Canned Pineapple.

Place

Cooked Ham in pan and use pineapple juice for basting. Sprinkle with Sugar and stick ham with

Whole Cloves.

Twenty minutes before ham is done, it should be covered with

Pineapple Slices, and baste with juice occasionally. Thicken juice in pan for ham gravy with

Butter and Flour cooked together.

Prepare extra slices by sautéing in a small amount of butter.

Serve 1 slice to an order of bam on silver or 9" china platter. Surround with gravy.

12-lb. ham gives 25 portions

Dinner plate for service.

9-V

HAM WITH CREAMED MUSHROOMS

Brush and peel caps from

2 Pounds Mushrooms, and slice thinly, or use 2 cans French mushrooms cut in halves. Save mushroom stems and peelings for consomme.

1/2 Cup Butter, add mushrooms and cook 3 minutes. Sprinkle with

Salt and Pepper.

Dredge with

3 Tablespoons Flour. Stir well and add

1/2 Cup Thin Cream and

1/2 Cup Milk.

Grill a thin slice of ham.

6 portions

Put a slice of toast, cut on the diagonal, on a 9" china or silver platter. Put ham on toast and 1/3 cup creamed mushrooms on ham. Sprinkle with parsley.

HAM WITH MACARONI AND CHEESE

Add

1 Cup Macaroni broken in pieces to

2 Quarts Boiling Water.

Add

1 Tablespoon Salt and cook 15 minutes or until tender. Drain and rinse with hot water.

Make medium white sauce using these proportions:

Melt

4 Tablespoons Butter and add

4 Tablespoons Flour and stir until smooth.

Add

2 Cups Milk.

Add to the sauce

1/2 Cup Grated Cheese

1/2 Cup Cooked Ham, cut in 1/2" dice.

Season with

1/2 Teaspoon Salt.

Put in chicken pie dishes. Cover with buttered crumbs and bake until brown.

8 portions

Serve in the pie dish underlined with 8" platter.

Dinner plate for service.

9-X

SERVICE OF BAKED SAUSAGES

TABLE D'HOTE: serve 6 sausages on 7" platter on one slice of toast cut diagonally and garnished with parsley.

A LA CARTE: corners should be cut off toast, and placed on either end of 8" platter with a strip of toast between each sausage, the toast being approximately same width as the sausage.

BROILED CALVES' LIVER

Wipe

Liver with a damp cloth and remove thin outside skin and veins.

Cut slices 1/2" thick.

Sprinkle with

Salt and Pepper, place on a greased broiler and broil 5 minutes turning often.

Spread with

Butter.

Serve on 9" china or silver platter with three slices of bacon over top. Parsley on side.

Dinner plate for service.

9-Z

BROILED CALVES' LIVER, SPANISH STYLE

Broil Liver as directed in Recipe 9-Y and serve on platter with well-seasoned Creole Sauce, Recipe, 10-J.

Serve as above, omitting the bacon.

9-AA

CALVES' LIVER SAUTÉ (ROBERT), Merchants' Limited

Cut

Liver 1/2" thick. Season and roll in Flour.

Sauté in pan until done, and serve with Robert Sauce, Recipe 10-Z. Dinner plate for service.

9-AB

ESCALLOP OF CALVES LIVER (LUCULLUS), Yankee Clipper

Cut Calves' Liver in 1" pieces, roll in Egg and Bread Crumbs.

Fry in deep fat.

Serve on a

Thin Slice of Broiled Ham.

Put several rings of

French Fried Onions, Recipe 11-V, over top.

Serve on 9" china or silver platter and surround with well-seasoned brown gravy.

CALVES' TONGUES, SAVORY STYLE

4 Calves' Tongues with boiling water.

Add

6 Slices Carrot

2 Stalks Celery

1 Onion, stuck with

6 Cloves

Cook slowly until tender. Take from water removing skin and roots. While hot, split them. Prepare Brown Tomato Sauce, Recipe 10-F.

8 portions

Serve on 9" china or silver platter. Surround with sauce. Garnish with parsley.

Dinner plate for service.

9-AD

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VEAL BIRDS

Wipe very thin slices of

Veal cut from the leg. Remove bone, skin and fat. Pound until 1/4" thick. Cut in pieces 4" long by 2" wide, each piece making a bird.

Chop trimmings of meat and

Add

1" Cube Fat Salt Pork, finely chopped. Measure and add 1/2 the measure of crumbs. Season to taste. Moisten with

Hot Stock or Water. Spread mixture on centers of each piece of veal. Roll and fasten with skewers. Sprinkle with Salt and Pepper. Dredge with

Flour and sauté in

Hot Butter until a golden brown.

Put in a saucepan, cover with Brown Sauce, Recipe 10-AD.

Let cook for 20 minutes until tender.

Serve 2 (or 3 if small) on triangular pieces of toast on a silver or 9" china platter.

Strain sauce over birds and toast. Garnish with parsley.

BREADED VEAL CUTLETS

Use 1/2" slices of

Veal cut from the leg. Wipe, remove bone and skin and cut in pieces for serving.

Cook in boiling water until tender.

Sprinkle with

Salt and Pepper, and dip in

Flour Egg and Crumbs.

Sauté slowly in

Salt Pork Fat.

Prepare Brown Mushroom Sauce, Recipe 10-E, using stock that veal was cooked in.

Serve on 9" china or silver platter. Surround with sauce.

Dinner plate for service.

9-AF

VEAL CUTLETS A LA MILANAISE

Parboil

Veal Cutlets as directed in Breaded Veal Cutlets, Recipe 9-AE.

Dip in

Melted Butter Grated Parmesan Cheese

Egg and Crumbs.

Sauté in hot fat until done.

Prepare Brown Tomato Sauce, Recipe 10-F.

Serve on silver on 9" china platter. Surround with sauce.

TO PREPARE SWEETBREADS

Put

Sweetbreads in cold water as soon as received and let stand 1 hour. To each quart of water add 2 Tablespoons Vinegar.

Cook slowly 20 minutes. Drain and plunge in cold water. Remove membranes and skin.

9-AH

BROILED SWEETBREADS

Parboil

Sweetbreads as directed in Recipe 9-AG.
Split crosswise. Sprinkle with
Salt and Pepper and broil 5 minutes.

Prepare Lemon Butter, Recipe 10-P.

Serve on silver platter with parsley, surrounded with sauce.

Dinner plate for service.

9-AI

SWEETBREADS A LA POULETTE

Reheat

Sweetbreads in Bechamel Sauce, Recipe 10-B.

Service as for Chicken a la King, Recipe 7-A.

9-AJ

CREAMED SWEETBREADS AND. MUSHROOMS

Allow for each sweetbread

10 Mushroom Caps, peeled and sautéed in butter.

Add to Sweetbreads a la Poulette, Recipe 9-AI and serve the same as above.

ENGLISH STEAK AND KIDNEY PIE

Use top round, steak ends or cold roast beef. Remove fat from

3 Pounds Meat and cut in 34" cubes.

Soak, pare, trim and cut

6 Kidneys in 1/2" cubes.

Try out fat removed from steak and add

- 3 Sliced Onions and stir constantly until browned.
 Add
- 2 Tablespoons Butter, the beef and kidneys and stir until entire surface is well seared and browned. Remove to stew pan.

To fat remaining in pan, add

3 Cups Boiling Water and strain.

Add

- 21/2 Tablespoons Worcestershire Sauce
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper.

Pour over meat, cover tightly and let cook over a low heat until meat is tender.

Strain off liquid remaining in pan and thicken with

3 Tablespoons Butter

-

4 Tablespoons Flour cooked together.

When meat is cold, turn into small baking pan, or into individual chicken pie dishes. Cover with pastry rounds and bake in a hot oven.

12 portions

Serve individual meat pie underlined with 7" platter.

Dinner plate for service.

Serve family style as directed at time of service.

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RAGOUT OF KIDNEYS

Scald

6 Lamb or 4 Veal Kidneys and soak 30 minutes in cold water. Slice, sprinkle with

Salt and Pepper, sauté for 5 minutes in ? Tablespoons Butter. Remove to hot dish.

1/2 Tablespoon Finely Chopped Onion in 2 Tablespoons Butter.

Add

3 Tablespoons Flour and 1½ Cups Brown Stock.

Bring to boiling point, season, strain and add kidneys.

Add

Yound Mushroom Caps, peeled, quartered and sautéed. Serve in green casserole. Pipe a border of

Duchess or Mashed Potatoes on top edge of dish.

Brush with

Egg Yolks.

Reheat in oven until potatoes are brown.

4 portions

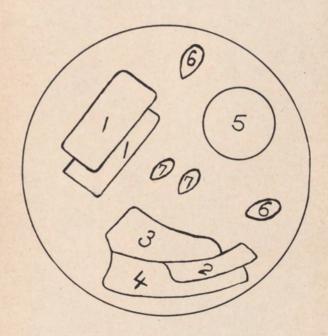
Serve underlined with bread and butter plate.

Dinner plate for service.

NEW HAVEN COLD CUTS PLATE

Line a cold dinner plate with lettuce

- 1. 2 Slices Tongue
- 2. 1 Slice White Meat of Chicken
- 3. 1 Slice Dark Meat of Chicken
- 4. 1 Medium Slice of Ham
- 5. 1 Pudding Mould of Potato Salad, Recipe 13-Z.
- 6. 2-1/8 Sections Tomato
- 7. 2 Bur Pickles.



COLD CUTS OF MEAT

The following specifications will be used to conform to the prices of meat:

Chicken:

4 slices of white meat 2 slices of dark meat

Tongue:

5 medium (1/8") slices

Ham:

2 medium (1/4") slices

Roast Beef:

1 club (%") slice, trimming only very edge of fat

Assorted Cuts:

½ slice beef, at above thickness 1 slice ham, at above thickness 1 slice tongue, at above thickness 2 slices chicken.

Potato Salad, Recipe 13-Z, will be used.

Serve on a large cold china platter with a leaf of lettuce at each end. A pudding mold of salad should be molded at one end. Garnish with 2 (1/4") slices of tomato and a pickle, cut fan-shaped. No parsley except in salad.

Dinner plate for service.

9-AO

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LAMB SHORTCAKE

Lamb Casserole—Recipe 9-R.

Omit.

Potatoes and Onions.

Use

11/2 Cups Diced Carrots

2 Cups Green Beans

2 Cups Peas.

Split, Hot Baking Powder Biscuit in halves. Place both halves on one side of dinner plate, and cover with ¾ cup of Lamb Shortcake mixture. Garnish with Parsley.

Serve with vegetables listed for entree.

BRAISED STUFFED SHOULDER OF LAMB

Bone shoulder of Lamb, stuff with plain Dressing, Recipe 8-G, roll and tie. Brown in meat pan in drippings until brown, add

1/2 Cup Diced Turnips
1/2 Cup Diced Carrots
1/2 Medium Onion, diced
1 Quart Hot Water or Stock

1/2 Tablespoon Salt 1/2 Teaspoon Pepper.

Cover and cook slowly for 2 hours. Pour off excess fat. Add water to make 1 quart and thicken with ¼ cup flour. Serve with dressing and gravy on platter with one tablespoon of macaroni a la Milanaise at one end of platter.

Plate service—serve order of Lamb on one side of dinner plate with Stuffing and Gravy, and vegetables listed for entree.

Allow 3/4 pound Raw Lamb Shoulder per portion.

9-AQ

LAMB KIDNEY SAUTE WITH MUSHROOMS (Merchants')

Plunge

4 Kidneys in boiling water, remove skin, wash and

Cut in 2, or, if large, in 4 pieces and saute in

Butter for 5 minutes. Season with

Salt and Pepper and remove from pan.

Place
Same Amount of Fresh Mushrooms, cut like kidneys,

and

1/2 Onion chopped very fine, in kidney saute pan and cook 8 minutes or until mushrooms are golden

brown. Remove

Mushrooms. Add to saute pan,

1/2 Cup Sherry

1 Cup Brown Sauce—Recipe 10-AD.

Add

Kidneys and Mushrooms to sauce—reheat but do not boil.

Season to taste with

Salt and Pepper.

-

-3

-3

Service as for Chicken a la King-Recipe 7-A.

20

BOILED LEG OF LAMB, CAPER SAUCE (Merchants')

Trim skin and fat from Leg of Lamb. Cover with boiling salted water.

Add

1/2 Cup Diced Carrots

1/2 Onion, chopped
 1/4 Bunch Leeks, chopped
 1/2 Cup Diced Turnips

V₂ Cup Diced Celery. Cook, allowing 15 minutes per pound. Serve with Caper Sauce. 12 portions.

Caper Sauce:

Melt

6 Tablespoons Butter in sauce pan,

1 Cup Flour, blend well, cook 5 minutes, add

1 Quart Skimmed Lamb Stock

1 Bay Leaf, and cook for ½ hour.

Strain through china cap strainer and place in crock.

Add slowly to sauce

1 Slightly Beaten Egg Yolk, mixed with

1 Cup Light Cream and 1 Teaspoon Lemon Juice.

Add

4 oz. Capers.

Makes 1 quart.

9-AS

BREADED LAMB CUTLETS

Bone 1 leg of lamb. Cut steaks ½" thick. Sprinkle with salt and pepper, dip in crumbs, in beaten egg, and then in crumbs. Let stand 15 minutes. Cook in deep fat until golden brown.

Serve lamb cutlet on one side of dinner plate with creole or mushroom sauce, and vegetables listed for entree.

9-AT

TOURNADOES OF LAMB (Merchants')

Remove meat from 2 single lamb chops. Wrap each piece of meat with strip of bacon, fasten with skewer, and broil. Garnish with parsley.

Serve, 2 to an order, on 9" platter.

HAM CROQUETTES

Recipe 7-K. Substitute ham for chicken. Omit nutmeg. Add

2 Tablespoons Minced Green Pepper. Service as for Chicken croquettes.

9-AV

PLANKED HAM WITH BROILED POTATOES AND TOMATOES (Merchants')

Heat

Plank and rub it over with oil.

Broil

1 Slice of Ham, cut 1 inch thick and to fit individual. plank, for 15 minutes at low heat. Remove, and place cooked side down on plank. Pare

Potatoes—cut into lengthwise slices of 1/2 inch thickness. Place these in colander over kettle of hot water, cover kettle, and steam potatoes 10 minutes. Remove potatoes and place them around meat on plank, having them lap over each other. Cut

Tomatoes in 1/2 inch thick slices and arrange over serving of ham.

Sprinkle a little salt, pepper, paprika over potatoes and tomatoes and place small piece of butter in center of each piece of potato and tomato. Place plank in oven and cook for 30 minutes or until ham is well cooked, potatoes golden brown, and tomatoes tender.

Garnish with parsley.

Serve plank on plate—Dinner plate for service.

9-AW

PAN BROILED HAM STEAK

Cut

Raw Ham in 1 inch thick slices, cut in number of orders desired and place in baking pan. Spread

Each Slice of Ham with prepared (wet) mustard and place 1 slice of pineapple on each slice of ham.

Pineapple Juice (from can of pineapple) over ham in pan and bake in moderate oven for 11/2 hours or until ham is tender.

> Serve broiled ham steak, topped with pineapple ring on one side of dinner plate with vegetables listed for entree.

BAKED HAM STEAK

Cut

Ham in 1 inch thick slices, wipe and trim fat.

Cut fat in several places to prevent curling when cooking. Cut into orders.

Spread prepared mustard on both sides of each order of ham. Place in baking pan and let stand 15 minutes.

Cover with

Milk—cover pan, and bake in moderate oven about 30 minutes until ham is almost tender.
Uncover and bake 15 minutes longer until meat is slightly brown.

Service as for Pan Broiled Ham Steak.

9-AY

BAKED HAM, VIRGINIA STYLE

Add

1 Pint Vinegar to Water in which ham is boiled.

Peel off skin of cooked ham while it is still hot.

Sprinkle ham evenly with molasses and bake in moderate oven until evenly browned.

9-AZ

BAKED HAM IN CRUST (Merchants')

Make thick paste of

Flour and Water. Spread all over ham. Set ham on rack in pan in hot oven to bake paste. Bake at lower temperature for 4 hours. Make hole in crust and pour in

1 Cup of Hot Liquor from pan. Bake 1 hour longer. Remove crust intact and skin ham. Brush with

Beaten Yolk of Egg, sprinkle with

Brown Sugar and

Bread Crumbs and brown.

9-BA

SALISBURY STEAK

Mix

5 Pounds Hamburg With

1 Tablespoon Salt ½ Teaspoon Pepper

1 Tablespoon Chopped Parsley

5 Eggs, slightly beaten 3 Cup Bread Crumbs.

Place scoop of hamburg mixture on meat board. Shape each portion into rectangular piece to represent slice of steak, about 1 inch thick.

Place in ice box until ready to use. Saute or

Serve with brown onion gravy.

15 portions.

BEEF A LA MODE

10 Pounds Beef Round 3 Cups Drippings 1 Cup Diced Carrots 1 Cup Diced Onions 2 Quarts Boiling Stock

½ Teaspoon Peppercorns
1 Tablespoon Salt

1 Cup Flour.

Wipe meat, rub with salt, pepper and flour, and brown on all sides in drippings in pan. Place browned meat on rack in kettle, add vegetabes and stock, and cook until meat is tender. Strain liquor and use in making gravy, as for Roast Beef Gravy.

20 bortions.

9-BC

BEEF TONGUE A LA JARDINIERE (Merchants')

Boil

Fresh Beef Tongue 2 hours, skin, and lay in roasting

pan upon layer of

Diced Vegetables (carrots, turnips, celery, potatoes, beans, button onions, small round tomatoes and peas).

Pour

Some of Water in which tongue was cooked over tongue and cook slowly for 2 hours or until tender. Remove tongue and vegetables with skimmer. Keep hot. Thicken pan gravy with browned flour.

Serve sliced hot tongue on platter. Arrange diced vegetables on slices of meat and pour gravy over it.

Dinner plate for service.

9-BD

MEAT PIE, COUNTRY STYLE

Dice

Cold Roast Beef. Remove fat and gristle.

6 Cups Diced Meat add 2 cups heated thickened roast beef gravy and season.

Meat Mixture in individual casserole dishes, top with thick layer of hot seasoned mashed potatoes.

Bake in oven until potato is delicately browned.

Service as for Vermont Chicken Pie. 8 portions.



X. MEAT AND FISH SAUCES

A perfect sauce is well blended and is never lumpy.

Care should be taken not to over-season sauces, as some prefer them lightly seasoned.

AMANDINE SAUCE

Blanch

Almonds, by covering with boiling water. Let stand 3 minutes. Cover with cold water. Drain and remove brown skins.

Cut nuts in thin slices and fry in

Butter or Olive Oil until light brown. Pour over fish after it is on serving dish.

Serve as specified.

10-B

BECHAMEL SAUCE

Simmer

2 Cups Chicken Stock with

2 Slices Onion 2 Slices Carrot

1 Bay Leaf for 20 minutes.

Strain and add enough chicken stock, if necessary, to make 1 cup.

Melt

4 Tablespoons Butter, add 4 Tablespoons Flour and stir until smooth.

Add

1 Cup Stock and

1 Cup Cream. Stir until smooth. Season with Salt and Pepper.

Makes 1 qt.

Serve as specified.

10-C

BEURRE NOIR

Brown slightly 1/3 Cup Butter, and add 1 Teaspoon Lemon Juice and Salt and Pepper.

Serve as specified.

10-D

BOUQUET GARNI

Tie in a linen bag, a few Sprigs Parsley, ½ Carrot cut lengthwise, 1 Leek, Sprig of Celery, Bit of Thyme, ¼ Bayleaf, 2 Cloves, and Sprig of Marjoram.

BROWN MUSHROOM SAUCE

Do not wash mushrooms. With a brush remove all loose dirt. Remove stems from caps. Peel caps and slice thin. Slice the stems thin using the upper part with caps.

Sauté

Caps and

Small Stems in Butter for 5 minutes.

Cover

Coarse Stems and Peelings with

Cold Water and bring to boiling point and boil for 5 minutes.

If using canned French mushrooms, cut ir quarters and sauté in butter for 3 minutes.

Men

1/2 Cup Butter and add

1/2 Cup Flour and stir until well browned.

Add

3 Cups Brown Stock or Consomme and

1 Cup Mushroom Liquor, drained from peelings.

Boil 5 minutes and add the sautéed mushrooms.

Makes 1 qt.

Serve as specified.

10-F

BROWN TOMATO SAUCE

Brown

1/2 Cup Butter and add

1/2 Cup Flour. Brown thoroughly and add gradually

4 Cups Strained Tomatoes and

1 Cup Brown Stock. Season to taste. Bring to boil and boil 5 minutes.

Makes 1 qt.

Serve as specified.

10-G

CREAM OR WHITE SAUCE

Melt

1/2 Cup Butter, add

1/2 Cup Flour and stir until smooth.

Add

4 Cups Rich Milk and stir until smooth.

Let boil 2 minutes stirring to prevent burning.

Makes 1 qt.

Serve as specified.

CHEESE SAUCE

To White Sauce, Recipe 10-G, add 2 Cups Grated Cheese.

Makes 5 cups

Serve as specified.

10-I

HOT CHUTNEY SAUCE

Put into a saucepan

1 Cup Sugar

1/2 Cup Chutney
1/2 Cup Water.

Stir until it boils and boil for 2 minutes.

Makes 1 cup

Serve as specified.

10-1

CREOLE SAUCE

Sauté

4 Tablespoons Chopped Onion

1/2 Cup Minced Green Pepper in 4 Tablespoons Butter for 5 minutes.

Add

2/3 Cup Flour and stir until well browned.

1 Cup Stewed Tomatoes

1/2 Cup French Mushrooms, sliced. Cook for 2 minutes.

Add

2 Cups Brown Stock and heat to boiling point. Season well.

Makes 4 cups

Serve as specified.

10-K

CURRANT MINT SAUCE

To

1 Cup Currant Jelly, separated in small pieces, add 2½ Tablespoons Fresh Mint Leaves, finely chopped and

2 Tablespoons Grated Orange Rind.

Makes 11/4 cups

Serve as specified.

EGG SAUCE (FOR FISH)

Melt

3 Tablespoons Butter and add

3 Tablespoons Flour. Stir with a whisk until smooth. Add gradually

11/2 Cups Hot Water or Fish Stock.

Boil 5 minutes.

Add

2 Tablespoons Butter, in small pieces

1 Teaspoon Lemon Juice and

2 Hard-boiled Eggs, cut in thin slices.

6 portions

Serve directly over the fish.

10-M

EPICUREAN SAUCE

To

 ²/₃ Cup Mayonnaise, add
 4 Tablespoons Grated Horseradish Root 1 Teaspoon Prepared Mustard

1 Teaspoon Salt

Few Grains Cayenne.

Beat

1 Cup Cream until stiff and fold in above mixture.

Makes 2 cubs

Serve spoonful in ramekin as specified.

10-N

FINES HERBES SAUCE

Cream

1 Cup Butter, add

1 Tablespoon Finely Chopped Parsley

1 Teaspoon Finely Chopped Mint 1/2 Teaspoon Finely Chopped Marjoram 1 Teaspoon Grated Onion 1 Leaf Sage, crushed

1/2 Teaspoon Cinnamon

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40

1/4 Teaspoon Nutmeg.

Mix well together.

Makes 1 cup

HORSERADISH SAUCE

Mix

1/2 Cup Grated Horseradish Root
Tablespoons Vinegar
Teaspoon Salt
Dash of Pepper.

Whip

1 Cup Cream and fold in horseradish mixture.

Makes 2 cups

Serve in ramekin at side of meat.

10-P

LEMON BUTTER

Cream

1 Cup Butter and add slowly 1/4 Cup Lemon Juice.

Makes 1 cup

10-Q

LOBSTER SAUCE

Melt

2 Tablespoons Butter, add3 Tablespoons Flour and

1 Cup Lobster Stock, stirring constantly.

Bring to the boiling point and boil 2 minutes.

Add

1/3 Cup Cream
Salt and Pepper and

Lemon Juice.

Just before serving, add

½ Cup Lobster Meat, cut in small dice and 2 Egg Yolks, slightly beaten and Sherry to taste.

Makes 2 cups

10-R

MEUNIERE SAUCE

This sauce is used principally for fish. Place the fish on the platter. Sprinkle with

Salt and Pepper Chopped Parsley and Juice of a Lemon.

Heat

Butter in a frying pan until slightly brown and pour over fish.

MAITRE d'HOTEL BUTTER

Cream thoroughly, but do not melt ½ Cup Butter in a bowl.

Add

1 Teaspoon Salt 1/4 Teaspoon Pepper 1 Tablespoon Parsley, finely chopped 1/2 Tablespoons Lemon Juice.

Mix well.

6 portions

Spread about 1 tablespoonful on hot broiled fish.

10-T

MOCK HOLLANDAISE SAUCE

Melt

2 Tablespoons Butter,

add

2 Tablespoons Flour and

1 Cup Chicken Stock.

Cook 5 minutes stirring constantly until mixture is smooth and thick.

Add

Salt and Paprika.

Pour hot sauce onto

2 Egg Yolks,

add

1 Tablespoon Lemon Juice and

2 Tablespoons Butter, slowly.

Cook over a low heat for 1 minute, but do not boil.

Makes 11/2 cups

10-U

MOUSSELAINE SAUCE

Make Bechamel Sauce, Recipe 10-B. Just before serving, add

4 Egg Yolks and

1

2 Tablespoons Lemon Juice.

Makes 5 cups

ORANGE SAUCE

Melt.

2/3 Cup Butter,

add

2/3 Cup Flour and stir until well browned.

Add gradually

3 Cups Brown Stock and stir until smooth.

Just before serving, add

1 Cup Orange Juice 3 Tablespoons Sherry Grated Rind 2 Oranges and

Salt if necessary.

Makes 1 gt.

10-W

PEPPER BUTTER

Cream together

½ Cup Butter, add
 ½ Tablespoon Pimiento or Red Pepper, finely chopped
 ½ Tablespoon Green Pepper, finely chopped
 ½ Tablespoon Parsley, finely chopped
 2 Teaspoons Onion, finely chopped

2 Teaspoons Lemon Juice.

Use as specified.

Makes 2/3 cup

10-X

RAISIN SAUCE (FOR HAM)

Mix well

2 Cups Brown Sugar

2 Tablespoons Dry Mustard 2 Tablespoons Flour and add

1 Cup Seedless Raisins

1 Cup Vinegar

4 Cups Water.

Boil for 5 minutes.

Makes 11/2 qts.

Pour over serving of boiled or baked ham.

10-Y

RAVIGOTE SAUCE

1/2 Cup Maitre d'Hotel Butter, Recipe 10-S, with

2 Chopped Pickles and

1 Teaspoon Prepared Mustard.

6 portions

ROBERT SAUCE

Slice

2 Onions very thin and put in pan with

4 Tablespoons Butter and simmer until soft.

4 Tablespoons Flour and stir until smooth and cook until brown.

Add

2 Cups Brown Stock

1 Tablespoon Vinegar

1 Tablespoon French Mustard.

Cook for 30 minutes.

Makes 2 cups

Serve as specified.

10-AA

SPANISH SAUCE (FOR CHOPS)

Cook in

4 Tablespoons Butter

6 Strips Bacon, cut in small squares

1/2 Cup Celery, finely chopped

1/2 Cup Carrot, finely chopped

V4 Cup Onion, finely chopped, until butter is well

Add

1 Cup Flour and stir until well browned.

6 Cups Consomme or Brown Stock

3 Cups Stewed Tomatoes and cook for 5 minutes. If vegetables are cut very fine, the sauce does not require straining.

Makes 2 quarts

Serve around chops.

10-AB

TARTAR SAUCE

To

-

1½ Cups Mayonnaise, add ½ Tablespoon Onion, finely chopped

1 Tablespoon Pickles, finely chopped

1 Tablespoon Olives, finely chopped

1 Tablespoon Parsley, finely chopped and

1 Tablespoon Vinegar. Mix well.

Makes 2 cups

Serve as specified.

VINAIGRETTE SAUCE

Mix

1 Cup Olive Oil

1 Tablespoon Salt

3/4 Teaspoon Paprika 1/8 Teaspoon Pepper 1/2 Cup Vinegar

3 Tablespoons Chopped Green Peppers

3 Tablespoons Chopped Pickle 1 Tablespoon Finely Chopped Parsley

1 Tablespoon Finely Chopped Chives. Mix well.

Makes 2 cups

10-AD

BROWN SAUCE

Put

1/2 Cup Melted Shortening in a pan,

2/3 Cup Flour and cook until very brown but not burned.

4 Cups Brown Stock or Consomme and 1 Teaspoon Worcestershire Sauce.

Makes 1 quart

Serve as specified.

10-AE

BROWN ONION GRAVY

Saute

Onion Rings in butter until brown. Add

Steak Gravy or stock.

10-AF

PARSLEY SAUCE

To Recipe 10-G Add 4 tablespoons chopped parsley.

BEARNAISE SAUCE

Chop

2 Green Onions

Add

- 2 Tablespoons Vinegar, bring to boiling point. Let simmer until reduced one-half, strain and cool. Add
- 4 Egg Yolks, one at a time and stir.
 Place pan over hot water and cook slowly until smooth, stirring constantly.
- 4 Tablespoons Butter gradually, stir, and
- 1 Tablespoon Soup Stock
- 1/2 Teaspoon Salt
- 1/8 Teaspoon Paprika.

Makes 1 Cup.

Serve 2 tablespoons hot sauce in sauce boat with broiled fish order.

10-AH

SAVORY SAUCE

Cream.

1 Cup Butter

Add

- 4 Tablespoons Chopped Parsley
- 4 Tablespoons Lemon Juice 1 Teaspoon Minced Onion
- 1 Tablespoon Minced Green Pepper.

Spread one tablespoon savory butter on each order broiled fish.

Makes 11/2 Cups.

10-AI

MAPLE APPLE SAUCE

Wash, pare, core and cut into eighths.

½ Peck Apples, place in covered pan in oven with 3 Cups Maple Syrup, and,

2 Lemons, sliced thin, seeded, and cut in quarters.

Cook until apples are tender and have a dark rich color.

Serve with baked ham.

18 portions.

STRATFORD SAUCE (Merchants')

Combine and mix well,

1/2 Cup Heavy Cream, whipped

3 Tablespoons Grated Horseradish

3 Tablespoons Grated Apple

1/4 Teaspoon Salt 1/2 Teaspoon Paprika.

Serve with broiled steak.

Makes 11/4 cups.

10-AK

CINNAMON APPLES

Pare, core and slice

1 Cooking Apple in 1/4" slices crosswise.

Sprinke apple slices with following mixture:

21/2 Tablespoons Cinnamon with

3/4 Cup Sugar.

Fry until golden brown.

Serve one slice cinnamon apple at either side of meat order on dinner plate.

10-AL

GLAZED APPLE RINGS

Wash 1 large red apple, cut in halves crosswise and remove core. Place each apple ring, cut side down in following boiling syrup:

1/2 Cup Sugar 11/2 Cups Water

Few Drops Red Coloring.

Turn apples frequently until they are a nice transparent red, allow to cool in syrup, cut side down. Let jelly cling to ring and when serving, place jelly left in pan in center of apple rings.

Serve 1 apple ring with meat order.

10-AM

CAPE COD CRANBERRY RELISH

16 No 48 ramekins-1 quart-

Put through meat grinder

1 Pound Cranberries (3½ Cups)

1 Orange unpeeled

1 Apple, cored but not peeled.
Mix well in crock with

2 Cups Sugar. Let stand at least 2 hours in chill box before serving.

N.B. Cut orange in quarters and remove any seeds present before putting in meat grinder.

XI. VEGETABLES

Preparation:

All vegetables should be thoroughly washed in water as near cooking time as possible.

Do Not let vegetables stand in water any longer than necessary.

Wash greens, such as spinach, in several waters to remove sand and grit. Lift greens out of pan after each washing, do not pour water off vegetables.

Vegetables that must be pared, pare thin as possible, use vegetable scraper, valuable food substances lie close to skin.

Shell or cut up vegetables just before cooking time.

Prepare potatoes and other root vegetables as close to cooking time as possible. Pared potatoes must be covered with cold water during preparation to prevent discoloration, but do not keep in water any longer than absolutely necessary for preparation.

Select vegetables of uniform size or cut to uniform size so that the entire batch of vegetables will cook uniformly in the same length of time. Much of the flavor and crisp freshness of vegetables are lost when vegetables are allowed to stand too long a time between preparation and cooking. Valuable food substances are also lost from long exposure to air and long standing in water.

Cooking:

Place washed and freshly prepared vegetables in pan with small amount of actively boiling salted water, cover, bring to steaming point quickly, reduce heat, and continue cooking just long enough to make vegetables tender. Have just enough water in pan to prevent burning of vegetables while cooking. Overcooking means loss not only in flavor and appearance of food but also in valuable food substances easily destroyed by too much heat.

In cooking green vegetables remove cover after first few minutes of cooking to preserve green color. Never add baking soda, which is now known to destroy a valuable vitamin in vegetables.

Greens, such as spinach, should be cooked without adding any additional water. Enough water clings to washed greens to cook them without danger of burning. Do not put vegetables through sieve while hot.

The strong scent from cooking onions, cauliflower, Brussels sprouts and cabbage will not penetrate car if these vegetables are cooked uncovered.

XI. VEGETABLES, Cont.

Old Potatoes are better than new potatoes for frying. Prick baked potatoes with fork when done to let out steam and prevent them from becoming soggy.

Vegetables in Parchment Paper

Wrap prepared vegetables to which seasonings have been added in parchment paper, tie up ends of paper and place wrapped vegetables in pan of boiling water, and cook according to time table listed for this type of vegetable cooking.

Quick Frozen Vegetables

Do not defrost vegetables before cooking.

Empty vegetables directly from carton into small amount of actively boiling salted water in pan and cook according to directions for cooking fresh vegetables. They should however, unlike fresh vegetables be stirred a few moments before covering to mix vegetables with water and defrost them quickly. These vegetables usually take a slightly shorter time to cook and become tender more quickly than fresh vegetables.

Planning Vegetable Cooking for Meal Service:

Cook vegetables in small batches at well planned intervals to take care of meal service. Cook first batch of prepared vegetables to have them ready not more than ten minutes before expected start of lunch or dinner service.

On early morning trains vegetables should not be cooked when leaving station but work should be so planned that the first batch of vegetables is freshly cooked just before expected lunch service. The longer the time between the cooking of vegetables and serving them at the table to the guest the poorer the flavor and appearance of vegetable when served. Long exposure to air and heat soon destroys that homey fresh cooked flavor and appearance of vegetables. Those valuable health substances found in vegetables are quickly destroyed when left standing a long time after cooking.

Time Table for Cooking Vegetables (Boiled or Steamed)

Asparagus	10-15 min.	Cauliflower,	
Beans, Lima	20-40 min.	(Flowerets)	10-12 min.
Beans, String	20-30 min.	Cauliflower,	
Beets, Young	45-60 min.	(Whole)	15-20 min.
Broccoli	15-25 min.	Celery	10-15 min.
Cabbage, Shre	d. 10 min.	Corn, Green	5-12 min.
Cabbage, Cut	15-20 min.	Onions	20-45 min.
Squash,		Parsnips	30-45 min.
Winter	40-60 min.	Peas	20-25 min.
Squash,		Potatoes	20-30 min.
Summer	20-20 min.	Potato Balls	15 min.
Turnip	20-30 min.	Spinach	10-20 min.
Carrots	15-25 min.	Swt. Potatoes	20-30 min.

BOILED FRENCH ARTICHOKES

Allow 1 to a portion. Cut off stems close to leaves. Remove outside leaves. Cut off leaves 1" from top. Tie with string to keep shape. Soak ½ hour in cold water. Drain, cook in boiling acidulated water 25 to 40 minutes. Drain upside down. Remove string. Cut out thistle-like part inside the artichoke.

Serve on 7" platter with individual ramekin of mayonnaise at side or Vinaigrette Sauce, Recipe 10-AC, in gravy boat underlined with sauce dish.

11-B

TO COOK ASPARAGUS

Wash and scrape stalks. Tie in bunches. Have water boiling and stand bunches upright in water, having water come within 2" of top of stalks. Boil 15 minutes or until asparagus is done. Do not cook ahead of time but plan to get some done in time for the first meal and then cook more as needed.

11-C

ASPARAGUS PARMESAN

Pour

Beurre Noir, Recipe 10-C, over freshly cooked Asparagus.

Sprinkle with

Grated Parmesan Cheese.

Serve on 8" platter with a triangle of toast under tips.

11-D

ASPARAGUS TIPS AU GRATIN

Put cooked

Asparagus Tips in au gratin dishes. Cover with White Sauce, Recipe 10-G.

Sprinkle with

Grated Parmesan Cheese, Bits of Butter and bake in oven until brown.

BAKED BANANAS

Peel off the skins and scrape off the white pulp. Split lengthwise. Place in buttered baking pan. Sprinkle with

Lemon Juice, allowing 1 teaspoon to each half.

Shake

Cinnamon Sugar over top.

Bake in a moderate oven until soft.

1 banana-2 portions

Serve on 7" platter.

11-F

HARVARD BEETS

Mix

11/2 Cups Sugar and

11/2 Tablespoons Cornstarch.

Add

3/4 Cup Water

3/4 Cup Vinegar.

Boil 5 minutes.

Add

7 Cups Miniature Beets and let stand over a low heat 30 minutes. Just before serving bring to the boiling point and add

6 Tablespoons Table Butter.

18 portions

Serve six or eight in medium baker.

11-G

BEETS A LA RUSSE

Put Miniature Beets in a saucepan with

Butter, season with Salt and Pepper and simmer about 5 minutes.

Just before serving, add

Fresh Mint Leaves, chopped very fine.

11-H

BROCCOLI

Cut off tough part of stalk and coarse leaves. If stalks are very large, split to make attractive size. Tie in bunches as for asparagus. Cook uncovered in boiling water 15 to 25 minutes.

Serve with melted butter to which a small amount lemon juice has been added.

Serve on small platter.

BRUSSELS SPROUTS WITH CHESTNUTS

Shell

Chestnuts, cover with boiling salted water. Cook gently for 20 minutes.

Brussels Sprouts, and soak 15 minutes in cold water. Cook uncovered for 20 minutes in boiling water. Drain and sauté in

Butter.

Cook

1/2 Cup Butter

4 Teaspoons Sugar until browned.

2 Cups Cooked Chestnuts and cook until brown.

Add

2 Quarts Cooked Brussels Sprouts

²/₃ Cup Consomme1 Teaspoon Salt.

24 portions

Serve in medium baker.

11-J

TO COOK CABBAGE

Take off outside leaves. Cut head into quarters and remove tough stalk.

Cook uncovered in boiling salted water for 15 to 20 minutes.

Drain, chop and serve with

Butter, Salt and Pepper.

Medium baker for service.

11-K

CARROTS IN MINT SAUCE

Add

Hot Cooked Diced Carrots to the following sauce:

Melt

6 Tablespoons Butter.

Blend

1 Tablespoon Cornstarch and

3 Tablespoons Sugar,

add

1 Cup Water

-

3 Tablespoons Shredded Mint Leaves

1 Teaspoon Lemon Juice and add to butter. Cook, mixing in carrots as sauce cooks.

12 portions

CARROT TIMBALES

Force cooked carrots through a purée strainer. To

1 Quart Carrots, add

3 Eggs, slightly beaten. Season well with

Salt and Pepper.

Fill timbale molds $\frac{2}{3}$ full, set in pan of hot water, cover with buttered paper and bake 30 to 45 minutes in a moderate oven.

8 portions

11-M

CARROTS VICHY

Wash and scrape

New Carrots. Cover with boiling water and cook until tender adding a little salt to water when half done. Drain and when partly cool cut in very thin slices.

Melt

Butter in a frying pan, add carrots and turn them carefully to brown all sides.

Sprinkle with

Chopped Parsley.

Serve in medium baker.

11-N

MINT-GLAZED CARROTS AND PEAS

Wash, scrape and cut

Carrots in ½" dice or thin slices if carrots are small.

Cook 15 minutes in boiling water and drain.

To

1 Cup Melted Butter, add

1 Cup Sugar and

2 Tablespoons Fresh Mint Leaves, finely chopped. Cook carrots slowly until soft and glazed. Add

Cooked Peas.

Season with

Butter, Salt and Pepper.

8 portions

Serve in medium baker.

CAULIFLOWER AU GRATIN

Place freshly cooked

Cauliflower Flowerets in a buttered baking pan.

Make medium white sauce in these proportions:

Melt

1 Cup Butter and add

1 Cup Flour and stir until smooth.

Pour on

2 Quarts Hot Milk, stir until smooth and let boil 2 minutes.

Add

2 Teaspoons Salt ½ Teaspoon Pepper

3 Cups Grated American Cheese and stir until cheese is melted.

Pour over cauliflower. Sprinkle with buttered crumbs and bake in a moderate oven until brown.

To butter crumbs:

Melt

1 Cup Butter and add

4 Cups Fine Dry Bread Crumbs and stir with a fork.

24 portions

Serve crumb side up in a medium baker.

11-P

FRENCH FRIED CAULIFLOWER

Dip

Cooked Cauliflower Flowerets in Beaten Egg and Crumbs.

Fry in deep hot fat until light brown.

11-Q

CAULIFLOWER, POLONAISE

Over

Cooked Cauliflower, sprinkle
Hard-boiled Eggs forced through a purée strainer,
and mixed with

Chopped Parsley.

Spread with

Crumbs that have been sautéed in butter until brown.

TO PREPARE CHESTNUTS

Cut one-half inch gash on flat side of chestnuts. Put in a pan ½ teaspoon butter for each cup of chestnuts. Shake over a hot fire 5 minutes. Set in oven 5 minutes. Take from oven and remove shells and skins with sharp knife.

11-S

GENERAL DIRECTIONS FOR HANDLING CORN ON COB

One ear is to be served on table d'hote meal; two ears on the a la carte order.

When served the ears must be rolled in a napkin, partly unfolded so that the napkin will neatly enfold the corn.

Stewards will see that chefs strip only enough corn for one meal, as contact with the air causes it to shrink, toughen and lose flavor.

If, upon removing the husk, corn is found to be unfit for service, either for irregularity of ears or for any other reason, return it to the Commissay for credit.

Stewards will see that corn is not cooked ahead and permitted to stand in Bain Marie. Corn should be cooked only 10 minutes and must be cooked to order.

Care must be taken to see that only the freshest butter is served with the corn.

All concerned must give the service of corn their careful attention so that the corn reaches the guest tender, sweet and with proper flavor.

11-T

CORN PUDDING

Cut enough corn from cobs to make

2 Quarts, or use the equivalent in canned corn. Chop
fine.

Add

6 Eggs, slightly beaten 1/3 Cup Melted Butter 1/3 Cup Flour

2 Tablespoons Sugar 2 Teaspoons Salt

1/2 Teaspoon Pepper and

4 Cups Milk.

Put into a buttered baking pan and bake in a slow oven until firm.

24 portions

Serve in medium baker.

STUFFED GREEN PEPPERS

Wipe

6 Large Green Peppers and parboil 10 minutes in 1 quart boiling water. Drain, cut in halves lengthwise, remove seeds, stuff, arrange in pan, covered with buttered crumbs and bake 10 to 15 minutes in hot oven.

STUFFING.

Cook

1/2 Tablespoon Chopped Onion and

7/2 Tablespoon Chopped Green Pepper, in 2 Tablespoons Butter for 5 minutes, stirring constantly.

Add

3 Tablespoons Flour

1 Teaspoon Salt

1/4 Teaspoon Paprika 1/4 Teaspoon Mustard

F. G. Cayenne.

When well-blended, pour on

1/2 Cup Milk, stirring constantly. Add

1 Cup Corn

1 Egg slightly beaten

²/₃ Cup Dry Bread broken in crumbs and browned in butter.

12 portions

11-V

FRENCH FRIED ONION RINGS

Wash and peel

Spanish Onions and slice 4" slices and separate slices in rings.

Dip in

Milk, and

Flour seasoned with salt and pepper.

Fry in deep fat from 4 to 6 minutes until light brown.

11-W

GLAZED WHITE ONIONS

Cook

2 Quarts Silver Skinned Onions in boiling salted water for 15 minutes. Drain and dry thoroughly. Melt

1/2 Cup Butter, add

Cup Sugar and stir well. Add onions and cook 20 minutes or until browned and glazed, over a low heat.

24 portions

11-X

MINTED GREEN PEAS

Put a sprig of

Fresh Mint in boiling water with peas while cooking, allowing 1 sprig to each 2 cups peas.

BAKED POTATO, HOTEL STYLE

Potatoes should be baked in a very hot oven. They should be pierced with a fork to let out steam when done. Cut a cross in top of baked potato, pinch to open it up. Place a pat of butter and sprinkle paprika in the opening.

11-Z

STUFFED BAKED POTATOES

Bake as usual, cut in halves lengthwise, scoop out centers and mash.

To the filling of

6 Baked Potatoes, add

4 Tablespoons Butter 2 Tablespoons Hot Milk

Salt and Pepper

2 Egg Whites, beaten stiff.

Put back in shells and put in oven to brown.

12 portions

Serve very hot.

11-AA

MASHED POTATOES

Serves 20

Pare

7½ lbs. or 24 Potatoes and boil in salted water until tender.

Drain thoroughly, and shake over heat until dry.

Put through food mill and add

1 Cup Butter

1½ Tablespoons Salt ½ Teaspoon Pepper and

11/2 Cups Hot Milk.

2 Teaspoons Baking Powder will keep potatoes light and white.

Beat mixture hard to make potatoes creamy. More hot milk and butter should be added as needed to keep potatoes soft.

Serve a basting spoonful in a baker.

11-AB

BROWNED OR FRANCONIA POTATOES

Pare

Potatoes of uniform size and parboil 10 minutes.

Drain and place in pan in which meat is roasting or in a pan in which there is plenty of hot fat. Sprinkle generously with paprika. Bake in a hot oven until tender and browned, basting often with fat in the pan.

Serve one in a medium baker.

DELMONICO POTATOES

Melt

1/2 Cup Butter, and add

1/2 Cup Flour. Stir until smooth.

Add

4 Cups Hot Milk

1 Teaspoon Salt

1/4 Teaspoon Pepper and stir until smooth and let boil 2 minutes.

Add

1 Cup Grated Cheese and mix well.

Dice

12 Cold Boiled Potatoes, very fine, and mix with the cheese sauce. Put into a small buttered baking pan.

Sprinkle with

Grated Cheese and

Paprika and put in the oven to become hot and brown.

12 portions

Serve in medium baker.

11-AD

DUCHESS POTATOES

To

1

2

1 Quart Hot Mashed Potatoes.

add

4 to 6 Egg Yolks. Beat well.

Shape with a pastry bag and tube around a plank or edges of casseroles or chicken pie dishes. Brush with beaten egg yolks and put in oven to brown.

8 portions

11-AE

FRENCH FRIED POTATOES

Cut potatoes in ½" strips 2½" long. Blanch in hot fat, not in boiling water, until tender. Put into very hot fat to become hot and brown. Sprinkle lightly with salt.

Serve 8 pieces on a small platter.

HASHED BROWN POTATOES

Chop

Cold Boiled Potatoes fine and season well.

Cook in a frying pan with a small amount of

Fat until heated thoroughly and browned on the under side. Fold like an omelet.

4 cups serves 8

Serve on a 8" platter.

11-AG

JULIENNE POTATOES

Cut potatoes in match-shaped pieces and fry as for French Fried Potatoes.

11-AH

LYONNAISE POTATOES

Cook

1 Onion, finely chopped and

3 Tablespoons Butter about 3 minutes.

Add chopped or sliced

Cold Boiled Potatoes. Cook in butter until wellbrowned. Mix thoroughly and sprinkle with Chopped Parsley.

4 cups serves 8

Serve on a 8" platter.

11-AI

MAITRE D'HOTEL POTATOES

To

Hot Boiled Small New Potatoes or Potato Balls,

Maitre d'Hotel Butter, Recipe 10-S. 4 cups serves 6

11-AJ

O'BRION POTATOES

French fry

3 Cups Potato Cubes, cut in 1/2" dice.

Cook

1 Slice Onion

11/2 Tablespoons Butter for 3 minutes.

Remove onion and add to the butter,

3 Canned Pimientos, cut in small pieces.

Heat thoroughly. Add potato cubes. Stir until well mixed. Serve sprinkled with

Chopped Parsley.

4 portions

PARSLEY OR PERSILLADE NEW POTATOES

Wash, scrape and boil

New Potatoes. Drain.

To

1/2 Cup Melted Butter,

add

4 Tablespoons Lemon Juice.

Pour mixture over potatoes, roll in

Finely Chopped Parsley.

8 portions

11-AL

PITTSBURG POTATOES

Potatoes in 1/3" cubes, enough to make 2 quarts.

Cook in boiling salted water for 5 minutes with

2 Onions, finely chopped.

6 Canned Pimientos, cut in small pieces and cook 7 minutes. Drain. Turn in a greased baking pan.

Make a medium white sauce:

Melt

½ Cup Butter, add ½ Cup Flour. Stir until smooth.

4 Cups Milk. Bring to boiling point and stir to prevent burning.

Add

1 Pound American Cheese, grated

1 Teaspoon Salt.

Pour sauce over potatoes and bake in a moderate oven until soft.

12 portions

Serve in medium baker.

11-AM

POTATO OMELET

Put.

Mashed Potatoes in a hot omelet pan in which there is a small amount of butter and spread evenly. Cook slowly until browned underneath and fold like an omelet.

11-AN

SAVORY POTATOES

To each quart Hot Mashed Potatoes, beat in 2 Tablespoons Finely Chopped Watercress 2 Teaspoons Finely Chopped Mint Leaves. 6 portions

SCALLOPED POTATOES

Butter a baking pan and put a layer of thinly sliced

Raw Potatoes in the bottom.

Dredge with

Flour Salt and

Pepper and

Bits of Butter. Cover with another layer of potatoes, salt, pepper and butter. Continue in layers until pan is full.

Milk over potatoes until it nearly covers them. Cover the dish and bake in a moderate oven until potatoes are soft. Uncover during last part of cooking to brown the potatoes.

Serve in a medium baker.

11-AP

SPANISH POTATOES

To each quart

Hot Mashed Potatoes, add 3 Pimientos put through purée strainer.

6 portions

11-AO

SPINACH TIMBALES

Combine

4 Cups Cooked Spinach, forced through purée strainer

4 Eggs, slightly beaten

2 Cups Milk

1 Teaspoon Salt

1/4 Teaspoon Pepper 1 Teaspoon Scraped Onion

1 Tablespoon Vinegar.

Turn into greased timbale molds. Set in a pan of hot water and bake in a moderate oven until firm, about 25 minutes. Unmold in a square baker and surround with Mock Hollandaise Sauce, Recipe 10-T.

12 portions

11-AR

SPINACH, BECHAMEL

To

4 Cups Finely Chopped Cooked Spinach, add

6 Tablespoons Melted Butter

4 Tablespoons Flour. Stir thoroughly and add 11/2 Cups Milk.

Cook 5 minutes and season well.

8 portions

BAKED DES MOINES SQUASH

Split

Des Moines Squash in halves, leave shell on but remove seeds.

Season slightly with

Salt and Pepper.

Place in a baking pan with a small amount of water in the bottom. Bake in a hot oven for 45 minutes or until tender. Place

1/2 Tablespoon Table Butter in each half.

2 portions

Serve one half on a 7" platter.

11-AT

BAKED WINTER SQUASH WITH BACON

Clean

Squash and cut in pieces. Put several small squares of

Bacon on each piece and bake as usual.

11-AU

SUCCOTASH

Combine equal parts

Lima Beans and Cooked Corn. Add Milk and let cook until thick. Season with Butter.

11-AV

STRING BEANS WITH MUSHROOMS

Wash and remove all strings from

String Beans.

Cook in boiling salted water until tender. Slice and sauté

Direc and Sauce

Fresh or Canned Mushrooms in Butter until brown, allowing 1 lb. of fresh or 1 can to each 2 lbs. of beans.

Mix well and season.

8 portions

Serve in medium baker.

CANDIED SWEET POTATOES

Wash and peel

Sweet Potatoes and boil until nearly done. Cut in halves lengthwise or in ½" slices. Arrange in a buttered baking dish.

Sprinkle

Brown Sugar between each layer.

Pour

Melted Butter over top and sprinkle with more brown sugar. Let cook in a moderate oven for about 40 minutes until they are glazed.

Serve two halves; or three or four slices, on 7" platter.

11-AX

GLAZED SWEET POTATOES

Prepare potatoes as for Candied Sweet Potatoes, Recipe 11-AX.

Make a syrup of

1 Cup Brown Sugar and

1/2 Cup Water.

Pour one-third over the potatoes and bake until brown, basting twice with the remaining syrup.

6 portions

Serve 4 slices on 7" platter.

11-AY

GRILLED SWEET POTATOES

Wash and peel uniform-sized

Sweet Potatoes.

Boil until about three-fourths done. Split lengthwise into flat slices ½" thick. Brush lightly with

Butter and place on a grill.

Serve three or four slices on 7" platter.

11-AZ.

6

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(C-

MAPLE SWEET POTATOES

Slice

12 Cooked Sweet Potatoes, and arrange in a baking dish, pour over

2 Cups Maple Syrup, and dot over with

4 Tablespoons Butter, basting occasionally with maple syrup. Bake until brown.

12 portions

Serve 4 slices on 7" platter.

SWEET POTATO BORDER

Boil

Sweet Potatoes, peel and put through a masher.

To

4 Cups Riced Sweet Potatoes, add

1/3 Cup Butter

1 Teaspoon Salt.

Beat in

4 Egg Yolks and add

Hot Milk or Orange Juice if moistening is needed.

Put through a pastry bag and pipe on the edge of plank as for white potatoes.

8 portions

11-BB

STUFFED TOMATOES

Wipe and remove the thin stem end of smooth medium-sized

Tomatoes. Take out the seeds and pulp and drain off most of the liquid.

Sprinkle with

Salt. Measure tomato pulp and add an equal quantity of

Soft Bread Crumbs.

Add, for each 12 tomatoes

4 Tablespoons Melted Butter

Salt, Pepper and

Few Drops Onion Juice. Refill tomatoes, sprinkle buttered crumbs. See Recipe 11-O. Bake 15 minutes in a moderately hot oven.

Serve one in a medium baker.

11-BC

BAKED TOMATO STUFFED WITH CREAMED MUSHROOMS

Follow Recipe 11-BB. Stuff with Creamed Mushrooms as given in Recipe 9-V. Bake tomatoes until soft.

BROILED PARSLEY POTATO SLICES

Slice boiled potato crosswise in ¼" slices into hot saute pan, with butter. Season with salt and pepper, sprinkle with chopped parsley and cook until nicely browned.

11-BE

CHANTILLY POTATOES

Add

1/2 Cup Grated Cheese

1/2 Teaspoon Salt

1/8 Teaspoon Pepper

To

1/2 Cup Heavy Cream beaten until stiff.

Spread over

1 Quart Mashed Potatoes in baking pan, and bake in moderate oven until delicately browned.

8 portions.

11-BF

CREAMED POTATOES

Follow Directions in Recipe 11-AC. Omit cheese. Do not bake.

11-BG

MASHED POTATOES AU GRATIN

Place 1 quart mashed potatoes in pan, sprinkle with grated cheese and melted butter. Set in oven, and brown.

8 portions.

11-BH

POTATO PUFFS

Hot Mashed Potatoes—Recipe 11-A-1. Allow potatoes to cool slightly for ease in handling and to stiffen some.

Roll one basting spoon mashed potatoes between palms of hand into ball—roll each ball in ground cornflakes, then in melted butter and again in ground cornflakes. Fry in deep fat until golden brown.

Serve one to an order.

20 portions.

MASHED SWEET POTATOES

To 1 Quart Hot Mashed Sweet Potatoes, Add

1/4 Cup Butter 1 Teaspoon Salt

1 Cup Hot Milk or, 1 Cup Hot Pineapple Juice and beat well.

8 portions.

11-BJ

SWEET POTATO CROQUETTES

Follow Directions in Recipe 11-BA. Shape mixture in cylinders. Dip in crumbs, beaten egg, and crumbs. Fry in deep fat until brown.

8 portions.

11-BK

10 minute CABBAGE

Shred green cabbage and cook in small amount boiling salted water for 10 minutes. Remove cabbage, drain and season with butter, pepper and salt.

11-BL

GLAZED CARROT STRIPS

Follow Directions in Recipe 11-K and omit mint and peas.
Cut cooked carrot crosswise in half and each half in 6 lengthwise strips.

Allow 1 carrot for each order.

11-BM

SCALLOPED CELERY AND CARROTS

Cook,

4 Cups Diced Carrots and

2 Cups Diced Celery together, in small amount of salted boiling water until soft. Drain and add,

2 Cups Cheese Sauce—Recipe 10-H.

6 Green Peppers in halves lengthwise and parboil 15 minutes.

Place peppers in meat pan, fill each pepper shell with carrot and celery mixture. Sprinkle with buttered bread crumbs and brown in hot oven.

Serve one to order on dinner plate with meat and potato listed for entree.

12 portions.

SCALLOPED FRESH TOMATOES

Mix

3/4 Quart Grated or Crumbled Stale Bread Crumbs or Crusts

With

1/2 Cup Melted Butter.

Place

1/2 Prepared Crumbs in bottom of baking pan.

1½ Quarts Stewed Tomatoes with ¾ Tablespoon Salt

1/4 Cup Sugar

1/4 Teaspoon Pepper, and turn into baking pan.

Cover with remaining prepared crumbs and bake about one half hour, in moderate oven, being careful not to let crumbs burn.

Serve crumb side up on dinner plate with meat and potato listed for entree.

12 portions.

11-BO

BROILED TOMATOES

Cut tomatoes in halves crosswise, brush cut side with melted butter, sprinkle with finely ground breadcrumbs, season with salt and pepper. Place in pan and broil until brown.

11-BP

BROWNED ONION RINGS

Slice peeled onions in 1/4 inch thick slices and separate slices in rings. Season with salt and pepper and saute in butter until golden brown.

Serve on top of broiled steak.

11-BQ

STRING BEANS AU GRATIN

Place 2 quarts cooked fresh string beans in baking dish, cover with 21/2 cups cream sauce, Recipe 10-G, sprinkle with ½ cup grated cheese, dot with 6 tablespoons butter and brown in oven.

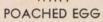
12 portions.

11-BR

YELLOW TURNIP, NEW YORK STYLE

Pour melted butter, seasoned with salt and pepper over hot diced cooked yellow turnip. Sprinkle with chopped parsley.

FRESH VEGETABLE PLATE COMBINATIONS WITH





- A 1 Buttered Carrot Strips
 - 2 Fresh Green Peas
 - 3 Mashed Potatoes
 - 4 Sliced Buttered Beets
- B 1 Fresh String Beans
 - 2 Glazed Carrot Strips
 - 3 Grilled Tomato
 - 4 Fresh Green Peas
- C 1 Stuffed Baked Potato
 - 2 Carrots and Peas
 - 3 Fresh String Beans
 - 4 Buttered Onions
- D 1 Fresh Spinach
 - 2 Harvard Beets
 - 3 Grilled Sweet Potato
 - 4 Escalloped Corn in Green Pepper
- E 1 Asparagus, Hollandaise
 - 2 Stuffed Baked Tomato
 - 3 Diced Carrots
 - 4 Parsley Potato Balls



XII. CROQUETTES AND FRITTERS

It is necessary to have the correct temperature in frying. Too hot fat will brown the outside before the interior is cooked. Fat that is too cool will soak into the food.

Fat may be tested for correct temperature by using an inch cube of bread. For cooked mixtures; that is, croquettes, the bread will become medium brown in 40 seconds.

For uncooked mixtures; that is, fritters, the bread will brown in 60 seconds.

POTATO CROQUETTES

To

6 Cups Hot Riced Potatoes, add

1/3 Cup Melted Butter

1½ Teaspoons Salt ¼ Teaspoon Pepper and

3 Egg Yolks.

Mix ingredients and beat thoroughly. Shape into small balls or shape with No. 12 ice cream scoop.

Press a

1/2" Cube soft Kraft Cheese into center of potato and cover the cheese well.

Roll in

Egg, beaten with

1 Tablespoon Milk.

Then roll croquette in crushed

Cornflakes, covering the surface well.

Fry in hot fat until brown, which will take about 2 minutes.

Makes 18

Table d'hote order: serve one in a baker.

A la carte order: serve two on 8" china or silver platter.

12-B

RICE CROQUETTES

Wash

1 Cup Rice, put in double boiler with

1 Cup Boiling Water

2 Teaspoons Salt and steam until water is absorbed.

2 Cups Scalded Milk, stir lightly with a fork and steam until rice is soft and dry. Remove from fire and add

4 Egg Yolks

2 Tablespoons Butter. Spread on a plate to cool. Shape a rounding tablespoon into a cylinder or a cone.

Roll in

Egg and

Crumbs and fry in deep fat.

Makes 16

Serve as specified in recipes.

FRUIT FRITTERS

Mix and sift

21/2 Cups Sifted Flour

4 Teaspoons Baking Powder

1/2 Teaspoon Salt.

Add

2 Eggs, well-beaten and

11/3 Cups Milk. Beat until smooth. Add fruit and mix well, making sure that the batter coats the surfaces. Allow about 1 rounding table-spoon mixture for each fritter. Drop into hot fat and fry until brown.

The fruit should be cut small.

The following fruits may be used:

- (a) Apple:
 pared and cut in wedge-shaped pieces.
- (b) Banana: peel, cut in halves, lengthwise and crosswise. Dip pieces in batter separately.
- (c) Orange:
 peeled and separated in sections.
- (d) Pineapple: canned, sliced and thoroughly drained. Cut each slice into eighths or use pineapple gems.

Makes 24

12-D

CORN FRITTERS

Mix and sift

4 Cups Sifted Flour

1 Tablespoon Baking Powder

1 Teaspoon Salt and

2 Tablespoons Sugar.

Beat

2 Eggs well and add

1½ Cups Milk. Combine with dry ingredients, add 2 Cups Fresh Cooked Corn or Birdseye Corn.

Take up by small spoonfuls.

Fry in deep hot fat for about 3 minutes or until brown.

Makes 24

Serve as specified in recipes.

CORN OYSTERS

To

- 2 Cups Raw Corn, grated from cob, or Birdseye Corn, add
- 2 Eggs, well beaten
- 2 Tablespoons Butter, melted
- ½ Cup Flour 2 Teaspoons Salt
- 1/4 Teaspoon Pepper.

Drop by spoonfuls and fry on a hot griddle. They should be about size of large oysters.

6 portions

Serve 2 on 7" platter.

12-F

RHODE ISLAND JOHNNY CAKES

Sift

Rhode Island Corn Meal and scald with Boiling Water, scalding every particle of meal.

Add

Salt to taste and thin with

Cold Milk to the consistency to drop on griddle. Fry on a very hot, well-greased griddle, cooking first on one side and turn and cook on other. They should be crusty on outside and soft in middle. Make them about half as thick as an English muffin and about the same size.

Serve as directed at time of service.

12-G

YORKSHIRE PUDDING

Mix

2 Cups Flour and

1/2 Teaspoon Salt.

2 Cups Milk to form a smooth paste.

Add

4 Eggs and beat with an egg beater for 2 minutes. Leave 1/2" fat in bottom of roasting pan and

pour above mixture into pan and bake in a very hot oven 20 to 30 minutes.

Two baking pans may be used, pouring fat into pans before pouring in pudding mixture. Cut in 3" squares.

12 portions

Serve one piece on platter with meat.

XIII. SALADS

All salads should be served very cold.

Wash lettuce well and remove brown specks on leaves. Dry well before serving.

Care should be taken that leaves do not hang over sides of plate.

In preparing oranges and grapefruit remove all membrane and seeds.

AVOCADO SALAD

Peel

Avocado Pears and cut in halves, crosswise. Discard seeds.

Table d'hote order: cut in crosswise slices and place one slice on lettuce on bread and butter plate. Cut ends of pear in cubes and place in center of ring.

A la carte order: set pear half upright on bed of lettuce in salad compote. Fill with pear cubes mixed with French Fruit Dressing, Recipe 14-G.

13-B

AVOCADO AND ORANGE SALAD

Prepare as above, putting two or three sections of orange in the table d'hote order. In a la carte order, fill center with orange sections and dressing.

Tea plate for service.

13-C

CARROT AND ALMOND SALAD

Blanch

1 Cup Almonds by putting into boiling water. Let stand 5 minutes. Drain and cover with cold water. Slip off the brown skins.

Wash and scrape

10 Medium-sized Carrots.

Put carrots and almonds through the food grinder or chop fine in a chopping bowl.

Add

1 Teaspoon Salt and 3/4 Cup Mayonnaise.

Mix thoroughly.

12 portions

Table d'hote order: serve demi-tasse cup 2/3 full on leaf of lettuce on a bread and butter plate.

A la carte order: a tea cupful on a compote or square salad bowl lined with lettuce. Salad bowl underlined with tea plate.

Tea plate for a la carte service.

STUFFED CELERY SALAD

Wash and dry stalks of

Celery.

Mash

Cream Cheese and moisten and season with

French Dressing, Recipe 14-H

Stuff celery and slice in 1/2" pieces.

Table d'hote order: place 4 pieces on leaf of lettuce on a bread and butter plate.

A la carte order: serve 12 pieces on bed of lettuce in salad bowl or compote underlined with tea plate.

13-E

CHICKEN SALAD

Cut enough

Cold, Boiled Fowl in 1/2" dice to make 4 cups.

Cut enough

Celery in 1/2" dice to make 2 cups.

When ordered, mix chicken and celery, stir in enough

Mayonnaise with a

Dash of Lemon Juice to hold mixture together.

Mold in a pudding mold.

Serve in a square salad bowl on lettuce leaves. Garnish with 4 slices of hard boiled egg. Serve mayonnaise in ramekin on side. Underline square salad bowl with a tea plate.

Dinner plate for service.

This salad should not be made in large quantities or allowed to stand. The only time this is permitted is when Tomato Stuffed with Chicken Salad or Chicken Salad appears on the Table d'Hote Meal or on Suggestions.

12 portions

13-F

CHICKEN SALAD SUPREME

To

4 Cups Cooked White Meat of Chicken cut in ½" dice, add

1/2 Cup Chopped Olives

11/2 Cups Finely Chopped Celery

1 Cup Toasted Almonds, left whole or in halves

4 Tablespoons Chopped Pickle 4 Hard Cooked Eggs, sliced

11/2 Cups Mayonnaise.

12 portions

Serve as directed in Recipe 13-E. Garnish with watercress.

CHINESE CABBAGE

TABLE D'HOTE ORDER: Cut 3/4" crosswise sections and serve on a bread and butter plate.

A LA CARTE: Cut in 4" lengths and treat as lettuce cutting lengthwise in quarters or thirds.

13-H

COLE SLAW

Chop and shred

Cabbage fine. Let stand in ice water 1 hour. Drain very dry and add to Boiled Dressing, Recipe 14-A.

Table d'hote order: use demi-tasse cupful. Serve on a thin ring of green pepper, on a leaf of lettuce on a bread and butter plate.

A la carte order: Use tea cupful on a thin ring of green pepper in a compote or square salad bowl lined with lettuce. Underline square salad bowl with a tea plate

Tea plate for service.

13-I

MOLDED CUCUMBER SALAD

Dissolve

1 Pkg. Lime Flavored Gelatin in 11/2 Cups Hot (not boiling) Water.

Add

1 Tablespoon Vinegar 1 Teaspoon Scraped Onion

½ Teaspoon Salt Dash Paprika

Few Grains Pepper.

When slightly thickened, fold in

1 Cucumber, peeled and chopped fine.

Rinse out paper ramekins and pudding molds with cold water and pour mixture in molds.

6 portions

Service as for Jellied Fruit Salad, Recipe 13-P.

CUCUMBER SALAD

Peel and score

Cucumbers and slice in thin slices.

Place 6 slices on lettuce leaves on bread and butter plate. Serve with Russian Dressing, Recipe 14-0.

13-K

FRENCH ENDIVE SALAD

Separate stalks of

Endive and wash thoroughly. Trim off all brown parts. Serve on dressed lettuce.

Table d'hote order: serve 2 or 3 stalks on bread and butter plate with lettuce.

A la carte order: line salad bowl or compote with dressed lettuce and arrange stalks of endive attractively in center. Serve Chiffonade Dressing, Recipe 14-C or dressing indicated on menu.

13-L

ENDIVE AND BEET SALAD

Prepare

Endive as in Recipe 13-K and place Miniature Beets, thinly sliced, over top.

Table d'hote order: slice two beets over endive as indicated above.

A la carte: slice six beets over endive as indicated above.

Serve with Martinique Dressing, Recipe 14-J.

13-M

ENDIVE AND ORANGE SALAD

Prepare

Endive as above and place Orange sections on top.

Table d'hote order: serve as above using 2 sections of orange with French Fruit Dressing, Recipe 14-G.

A la carte order: serve as above using 8 sections of orange with French Fruit Dressing, Recipe 14-G.

MOLDED FISH AND CUCUMBER SALAD

Mix

4 Cups Cold Cooked Fish with

4 Tablespoons Pimento, finely chopped.

Season with

2 Teaspoons Salt

1 Teaspoon Paprika and

- 4 Tablespoons Lemon Juice. Let stand 30 minutes. Soak
- 2 Tablespoons Gelatin in
- 4 Tablespoons Cold Water. Set over hot water until dissolved.

Add to

2 Cups Mayonnaise Dressing.

Discard large seeds from

4 Large Cucumbers and chop cucumbers fine. Add cucumbers and mayonnaise to fish. Pack in 12 individual molds which have been rinsed out with cold water. Chill several hours.

12 portions

Serve in a compote or square salad bowl lined with lettuce. Underline salad bowl with a tea plate.

Dinner plate for service.

13-0

FRUIT SALAD

Line a compote or square salad bowl with

Lettuce Leaves, and put a thin slice in the bottom.

On this arrange

4 Sections Orange radiating from center.

Between each section arrange

1 Honeydew Melon Ball

1 Watermelon Ball

2 Slices Banana.

Arrange so that watermelon balls will be in center to give color; then the honeydew balls, then the banana slices.

1 portion

Serve French dressing or mayonnaise.

Tea plate for service.

JELLIED FRUIT SALAD

Dissolve

1 Package Lemon Jello in

- 2 Cups Warm Water. Chill. When slightly thickened add
- ½ Cup Dates, cut in small pieces ¼ Cup Walnuts, chopped fine

1/2 Cup Orange Sections

1/2 Cup Canned Pineapple, drained and cut in small cubes,

1/2 Cup Apple, cut in cubes.

Mix well.

Rinse out paper ramekins and scalloped pudding molds with cold water.

Put

1 Cherry in bottom each ramekin and mold and fill with salad mixture.

6 portions

Table d'hote order: turn out paper ramekin on prepared lettuce on a bread and butter plate. Serve a spoonful of mayonnaise on lettuce at side of salad.

A la carte order: turn out pudding mold in compote or square salad bowl lined with lettuce leaves. Underline salad bowl with tea plate. Serve French dressing or mayonnaise.

Tea plate for service.

13-Q

GRAPEFRUIT AND ORANGE SALAD

Remove sections from

Grapefruit and

Oranges and free from membrane and seeds.

Table d'hote order: place alternately two sections of orange and one of grapefruit on lettuce on a bread and butter plate. Serve with French Fruit Dressing, Recipe 14-G.

A la carte order: line a compote or square salad bowl with lettuce. Place alternately four sections orange and three of grapefruit close together to form a wheel. On top, place one cherry cut in flower shape and use 2 diamond sections of green pepper for leaves. Serve French Fruit Dressing, Recipe 14-G or mayonnaise. Underline square salad bowl with tea plate.

Tea plate for service.

GRAPEFRUIT AND WATERCRESS SALAD

Remove sections from Grapefruit and free from membrane and seeds. Wash

Watercress carefully, taking care not to bruise.

Table d'hote order: place three sections of grapefruit on lettuce leaves on bread and butter plate. Serve with French Fruit Dressing, Recipe 14-G. Place a sprig of watercress set upright in center.

A la carte order: line a compote or square salad bowl with lettuce. Place 8 sections of grapefruit rotating from center to form a wheel. On top place a large sprig of watercress set upright in center. Serve French Fruit Dressing, Recipe 14-G. Underline salad bowl with tea plate.

Tea plate for service.

13-S

LETTUCE SALAD

Prepare lettuce by removing outside leaves and all brown specks.

TABLE D'HOTE ORDER: Cut 3/4" slices across head of lettuce. Serve on bread and butter plate with designated dressing.

A LA CARTE ORDER: Cut 1/2 large head in three sections, or a whole small head in quarter sections. Place in salad bowl with a few loose leaves arranged in bottom of bowl.

Tea plate for service.

Serve dressing in gravy boat underlined with sauce dish.

LOBSTER SALAD

Remove meat from

Cooked Lobsters. Reserve the meat from the tips of the large claws. Cut meat into ½" dice (no smaller). The stringy portion will have to be cut smaller.

Put a small amount of

French Dressing on meat and let stand 30 minutes.

Measure the quantity of lobster.

Cut

Celery very fine and add half that measure of celery to the lobster and mix well.

Add enough

Mayonnaise Dressing to hold mixture together. This will be about half as much as the amount of celery used.

Line a compote or square salad bowl with lettuce leaves and place a thin slice of lettuce on the bottom. Pack the salad into a tea cup and invert onto lettuce. Garnish 2 claw tips with very finely chopped parsley. Underline salad bowl with tea plate.

Dinner plate for service.

13-U

MIXED GREENS SALAD

Break greens apart, discarding any tough or imperfect parts.

Wash thoroughly in cold water and shake well. Put in a clean towel to dry and place in re-

frigerator to become crisp.

Any large pieces of Lettuce, Romaine or Escarolle, should be broken into smaller pieces. Watercress and Chicory should be left whole. Stalks of French Endive should be separated. Table d'hote: put a leaf of lettuce on a bread and butter plate, arrange mixed greens on this. Sprinkle with a small amount of French Dressing.

A la carte: line a salad bowl with small leaves of lettuce, fill generously with mixed greens.

Serve French Dressing on side. Underline bowl with tea plate.

Tea plate for service.

NEW HAVEN GREEN SALAD BOWL

Cut in 1/2" dice

2 Peeled Cucumbers

20 Radishes

4 Stalks Celery

2 Green Peppers, free from seeds

1 Large Italian Onion 6 Tomatoes, peeled.

Mix all together in a crock and marinate in French Dressing. Let stand in refrigerator. Line square salad bowl with lettuce. Put 2 level eggcupfuls (with handle) to each serving.

Pour

Roquefort Dressing, Recipe 14-N, over salad.

8 portions

Serve underlined with a tea Plate.

Tea plate for service.

13-W

ORANGE SALAD

Remove sections from Oranges and free from membrane and seeds.

> Table d'hote order: arrange four orange sections on lettuce on a bread and butter plate. Serve with French Fruit Dressing. Garnish with finely chopped olive.

> A la carte order: line a compote or square salad bowl with lettuce leaves and put a thin slice of lettuce in bottom. Arrange 8 to 12 sections radiating from the center with cherry cut like a flower. Serve French Fruit Dressing, Recipe 14-G. Underline salad bowl with tea plate.

Tea plate for service.

13-X

ORANGE AND ONION SALAD

Slice

Bermuda Onions in very thin slices and place on Orange Salad, Recipe 13-W, using same service.

PINEAPPLE AND CREAM CHEESE SALAD

A la carte Order

Line a salad compote or square salad bowl with

Lettuce.

Place

3 Half Slices Pineapple with points radiating from center.

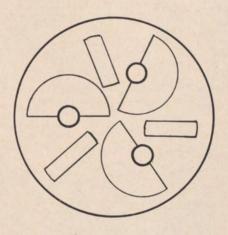
Cut

1 Cake Cream Cheese into three equal parts. Roll each piece on a board with a broad knife to form a cylinder. Place 1 roll between each pineapple piece.

Place a

Cherry in center hole of each pineapple slice

Serve with French Fruit Dressing, Recipe 14-G. Tea plate for service.



PINEAPPLE AND CREAM CHEESE SALAD

Table d'hote Order

Place a

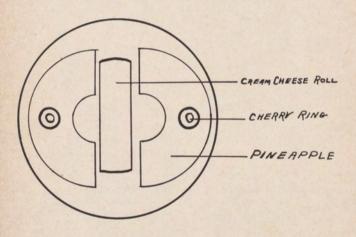
Leaf of Lettuce on a bread and butter plate.

1/2 Slice Pineapple in halves. Place pineapple on lettuce with center curves facing. Prepare cheese rolls as for a la carte order. Place

1 Cheese Roll between pieces of pineapple
Garnish each piece of pineapple with

Ring of Cherry

Serve with French Fruit Dressing, Recipe 14-G.



POTATO SALAD

Slice thin

8 Cups Cold Boiled Potatoes.

Add

2 Tablespoons Onion, very finely chopped and 1 Tablespoon Parsley, finely chopped.

Marinate with

French Dressing, Recipe 14-H, and let stand several hours.

16 portions

On Daily Suggestion order: serve a pudding moldful on platter with cold meat, and a lettuce leaf.

A la carte order: serve a tea cupful in a compote or square salad bowl lined with lettuce. Underline salad bowl with tea plate.

Dinner plate for service.

13-AA-1

SPRING OR COMBINATION VEGETABLE SALAD

A la carte Order

Cut

1 Slice Iceberg Lettuce, ½" thick and place in a compote or square salad bowl and cut into four parts. On each part, place

1/4 Section Tomato.

Place

1 Slice of Peeled Cucumber between each section of tomato.

Over all, put

1 Ring of Green Pepper.

Place

1 Rosetted Radish in center of ring.

Place

2 Spring Onions on each side.

1 portion

Underline salad bowl with tea plate.

Tea plate for service.

SPRING OR COMBINATION VEGETABLE SALAD

Table d'hote Order

Put on a bread and butter plate,

1 Leaf of Lettuce and

1 Slice of Tomato cut 1-3" thick

On this, place

1 Slice of Cucumber and over this, place

1 Ring of Green Pepper.

Put

1 Spring Onion through the ring.

Place

1 Rosetted Radish at the side.

1 portion

13-AB

LETTUCE AND TOMATO SALAD

TABLE D'HOTE ORDER: Serve 1 large or 2 small slices tomato on lettuce prepared as instructed in Lettuce Salad Recipe 13-S.

A LA CARTE: Serve 1 whole large tomato sliced on lettuce prepared as instructed in Recipe 13-S. Serve dressing as instructed in Recipe 13-S.

13-AC

TOMATO STUFFED WITH CHICKEN SALAD

Slightly scald and peel

Tomatoes and scoop out center leaving a shell

When ordered, fill tomatoes with Chicken Salad, Recipe 13-E. Take care that salad does not run down the side of tomatoes.

Place fresh, crisp leaf of lettuce on silver or 9" china platter and set two filled tomatoes on the lettuce. Serve a paper ramekin of mayonnaise at the side.

Dinner plate for service.

JELLIED TOMATO SALAD

Put

11/2 Cups Tomato Juice and

1/2 Cup Water into a sauce pan and bring to the boiling point.

Soak

2 Tablespoons Gelatin in

1/4 Cup Cold Water for 5 minutes.

Add to the hot tomato juice, and when it is dissolved remove pan from the fire. Season with

Salt and Pepper and

11/2 Tablespoons Lemon Juice.

Let it stand until it is cool and begins to thicken.

Add

1 Cup Celery, finely chopped and

11/2 Tablespoons Green Pepper, finely chopped and stir together.

Rinse out paper ramekins and pudding molds with cold water and fill with salad mixture.

8 portions

Table d'hote order: remove from ramekin and serve one on a leaf of lettuce on a bread and butter plate with a spoonful of mayonnaise at the side.

A la carte order: remove from mold, and serve in a compote or square salad bowl lined with lettuce leaves and a slice of iceberg lettuce in the bottom. Serve mayonnaise on the side. Underline salad bowl with tea plate.

Tea plate for service.

13-AE

TOMATO AND CREAM CHEESE SALAD

Table d'Hote Order

Mash

Cream Cheese and moisten with French Dressing.

Place on a bread and butter plate

1 Slice Tomato, cut 1/2" thick.

Force cream cheese through a pastry bag and tube to form a rose or a ball.

1 portion

Serve with Martinique Dressing, Recipe 14-J. or dressing indicated on menu.

TOMATO AND CREAM CHEESE SALAD A la carte Order

Mash

Cream Cheese and moisten with French Dressing.

Cut down into

Tomato in 8 sections not severing parts. Curl the outer parts to give the appearance of a flower. Line a square salad bowl with lettuce and place tomato in center. Force cream cheese through a pastry bag and tube to form a rose or place a spoonful of cheese in center of tomato. Sprinkle with chopped parsley.

1 portion

Serve with Martinique Dressing, Recipe 14-J. Underline salad bowl with tea plate. Tea plate for service.

13-AG

COOKED VEGETABLE SALAD

Marinate cooked vegetables, such as

Peas Carrots Lima or String Beans.

Serve on a bed of lettuce and top with may-

onnaise.

13-AH

RAW VEGETABLE SALAD

Mix well

2 Cups Cabbage, finely chopped1 Cup Celery, finely chopped1 Cup Carrots, finely chopped

1/2 Cup Cucumber, with large seeds removed and finely chopped.

½ Green Pepper, finely cut 8 Radishes sliced thin.

Put in a crock in the refrigerator.

Make a dressing of

1 Cup Mayonnaise and 1/3 Cup Chili Sauce.

12 portions

Line a compote or square salad bowl with lettuce. Fill with above mixture. Pour French Dressing or dressing, as given above, over top of it. Underline square salad bowl with teaplate.

Tea plate for service.

WALDORF SALAD

To

4 Cups Apples, diced,

add

2 Cups Finely Cut Celery

Juice 1 Lemon, and mix well.

Mix with enough

Mayonnaise to hold mixture together.

Put in refrigerator to thoroughly chill.

Arrange on

Crisp Lettuce Leaves and sprinkle with

1 Cup Walnut Meats, finely chopped.

Garnish with narrow

Strips Pimiento.

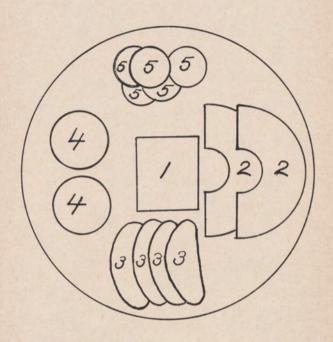
12 portions

Table d'hote order: use demi-tasse cupful on a leaf lettuce on bread and butter plate.

A la carte: use a tea cupful in a compote or square salad bowl lined with lettuce. Underline square salad bowl with a tea plate.

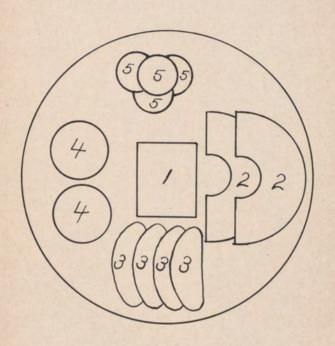
Tea plate for service.

13-AJ-1



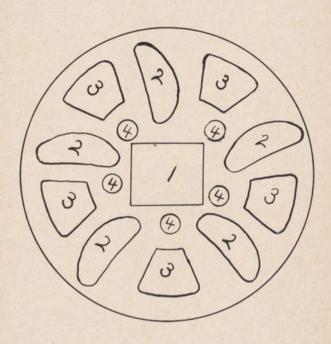
- 1 Cream cheese (1 cake)
- 2 Pineapple (½ slices) (2)
- 3 Orange sections (4)
- 4 Prunes (2)
- 5 Melon balls (5)

13-AJ-2



- 1 Cream cheese (1 cake)
- 2 Pineapple (½ slices) (2)
- 3 Orange sections (4)
- 4 Prunes (2)
- 5 Strawberries—large (4)

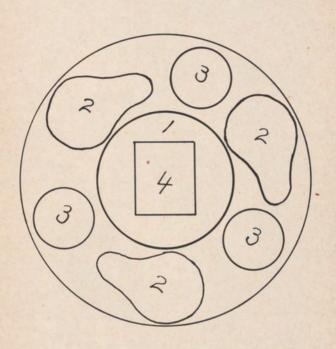
13-AJ-3



LINE SALAD PLATE WITH LETTUCE

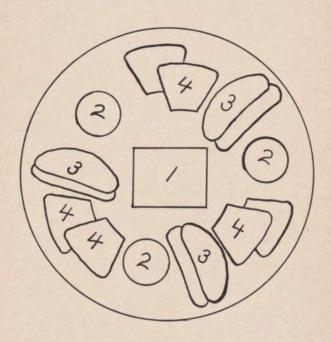
- 1 Cream cheese (1 cake)
- 2 Orange sections (5)
- 3 Pineapple gems (5)
- 4 Cherries (5)

13-AJ-4



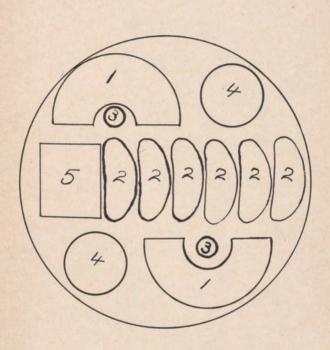
- 1 Pineapple slices (1)
- 2 Pear halves (3)
- 3 Prunes or figs (3)
- 4 Cream cheese (1 cake)

13-AJ-5



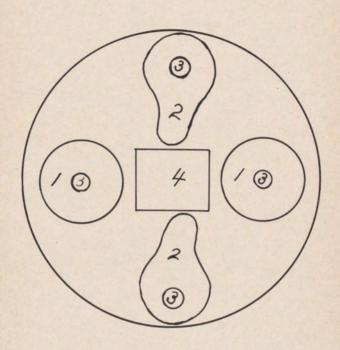
- 1 Cream cheese, one cake
- 2 Prunes (3)
- 3 Orange Sections (6)
- 4 Pineapple Gems (6)

13-AJ-6



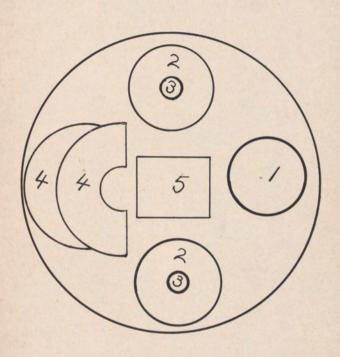
- 1 Half slice of pineapple (2)
- 2 Sections of orange (6 or 7)
- 3 Cherry (2)
- 4 Prunes (2)
- 5 Cream cheese (1 cake)

13-AJ-7



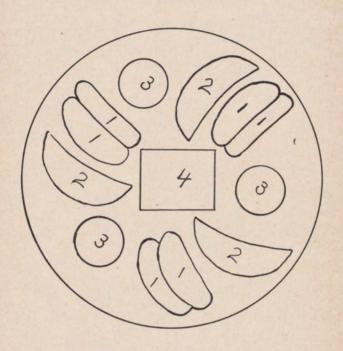
- 1 Peach (2)
- 2 Pear (2)
- 3 Cherry (4)
- 4 Cream cheese (1 cake)

13-AJ-8



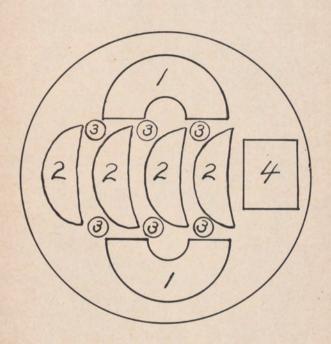
- 1 Fig (1)
- 2 Peach half (2)
- 3 Cherry (2)
- 4 Pineapple half (2 half slices)
- 5 Cream cheese (1 cake)

13-AJ-9



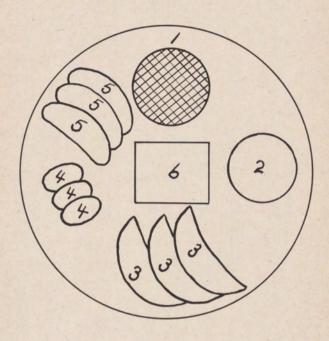
- 1 Orange sections (6)
- 2 Grapefruit sections (3)
- 3 Prunes (3)
- 4 Cream cheese (1 cake)

13-AJ-10



- 1 Pineapple (½ slices)
- 2 Grapefruit or melon sections (4)
- 3 Cherries (6)
- 4 Cream cheese (1 cake)

13-AJ-11



LINE PLATE FOR LETTUCE

- 1 Pineapple, cut in cubes (1 slice)
- 2 Fig (1)
- 3 Grapefruit or melon sections (3)
- 4 Dates (5)
- 5 Orange sections (6)
- 6 Cream cheese (1 cake)

CHICORY AND CELERY SALAD BOWL (Merchants')

Combine equal parts of hearts of lettuce, chicory, escarole and water cress. Toss together with Vinaigrette Sauce.

Serve in lettuce lined salad bowl with celery curls and tomato wedges.

13-AL

COMBINATION SALAD BOWL I

Mix in crock

1/4 Bunch Celery, diced 2 Green Onions, chopped

1/3 Cucumber, peeled and diced

12 Radish Slices

1/2 Green Pepper, chopped, with

1/2 Cup French Dressing.

When well marinated, serve teacup full on lettuce lined salad bowl. Garnish with slice of tomato topped with mayonnaise in small lettuce cup.

13-AM

COMBINATION SALAD BOWL II

Line Salad Bowl with lettuce. Arrange 4 slices of Tomato to form square, on lettuce. Top each slice of Tomato with thin slice of Cucumber. Place Radish Rose in center.

Serve with French Dressing.

13-AN

VEGETABLE AND EGG SALAD BOWL

Arrange

4 Slices Tomato in lettuce-lined salad bowl.

Top each slice with

1 Slice Peeled, Scored Cucumber.

Cut

1 Hard Cooked Egg in quarters, and arrange on top of vegetables to form star.

Place 1 teaspoon of mayonnaise in center of star and sprinke with finely chopped parsley or green pepper.

ASPARAGUS AND EGG SALAD BOWL

Line salad bowl with lettuce. Cut 1 hard cooked egg in quarters and lay on lettuce bed to form star. Between each egg quarter, place 1 cooked asparagus tip which has been chilled and marinated in French Dressing. Place one tablespoon mayonnaise in center of salad and garnish with olive.

13-AP

SLICED TOMATO AND EGG SALAD

Line salad bowl with lettuce. Place 4 slices tomato on lettuce to form square. Top each slice of tomato with slice of hard cooked egg. Place 1 tablespoon mayonnaise in small lettuce cup in center of salad.

13-AQ

TOMATO AND POTATO SALAD

Place pudding mold of potato salad—Recipe 13-Z—on bed of lettuce in salad bowl. Top with 1 teaspoon of mayonnaise, garnished with finely chopped pickle. Arrange 4 quarters of tomato around base of potato salad mound.

13-AR

COUNTRY SALAD BOWL

Mix and chill

3 Cups Diced Ham

2 Cups Diced Cold Boiled Potatoes.

1 Cup Diced Cold Cooked Carrots

1 Cup Peas

1 Stalk Celery, diced

6 Tablespoons Chopped Pickle

1/2 Green Pepper, diced

1/2 Onion, diced very fine 11/2 Cups Mayonnaise

4/5 Cup Vinegar

11/2 Tablespoons Salt

1 Teaspoon Pepper.

Serve pudding mold of salad mixture on lettuce lined salad bowl, garnish with 1 tablespoon mayonnaise, top with small Bur pickle. Arrange 4 quarters of hard cooked egg around base of salad mold.

16 portions.

JUNE VEGETABLE SALAD

TABLE D'HOTE SERVICE: Radiate on lettuce from center of plate, 4 stalks cooked, marinated and chilled asparagus, on bread and butter plate, leaving space in center for small spoonful diced cooked, marinated carrots. Top carrots with 1 teaspoon fresh cooked, chilled, marinated peas. Pipe small rosette of mayonnaise on top of peas.

A LA CARTE: SERVICE Line compote or square salad bowl with lettuce. Radiate from center of bowl, 4 stalks cooked, marinated, and chilled asparagus. Place one teaspoon cold chilled marinated green peas in center space. Surround peas with ring of diced carrots. Sprinkle carefully with French Dressng. Pipe a ring of mayonnaise around both vegetables and put a whorl in center. Sprinkle carrots with finely minced parsley.

13-AT

SPRING GARDEN SALAD

Mix in crock with French Dressing

4 Bunches Radishes, sliced

3 Cucumbers, peeled, cut in halves lengthwise, and sliced

6 Tomatoes, diced

1 Stalk Celery, diced.

TABLE D'HOTE SERVICE: Serve demitasse cupful on lettuce leaf on bread and butter plate. Garnish with green pepper ring and hard cooked egg.

20 portions.

A LA CARTE SERVICE: Line compote or square salad bowl with lettuce. Arrange border of radish slices. Place 1/2 slice of cucumber on each radish, so that red of radish shows above cucumber. Place mixture of diced tomatoes and celery in center of bowl. Garnish with 2 green pepper rings and chopped hard cooked egg. 8 portions.

13-AU

VEGETABLE SALAD PLATE WITH DEVILED EGG

Arrange

3 Leaves of Lettuce on dinner plate, on middle leaf place

1 Scoop Potato Salad-recipe 13-Z.

On each of other 2 lettuce leaves, place

1/2" Thin Slice Tomato topped with 1/2 Deviled Egg, cut side up.

Serve mayonnaise in lettuce cup or in ramekin at one side of plate.

CALIFORNIA COLE SLAW

Mix

2 Cups Orange Sections

2 Cups Shredded Cabbage, with enough French Dressing to moisten.

> TABLE D'HOTE SERVICE: Serve demitasse cupful of salad mxture on lettuce on bread and butter plate.

16 portions.

A LA CARTE: Line compote or square salad bowl with lettuce. Place slice of orange in green pepper ring on lettuce. Place scoop of fruit salad mixture on orange slice. Garnish with orange sections and maraschino cherry cut in halves.

8 portions.

13-AW

COLE SLAW PIQUANT

Mix well and toss together with Olive Dressing, Recipe 14-V.

3 Cups Cabbage, finely chopped 1/2 Green Pepper, thinly sliced 2 Pimientos, thinly sliced.

> Service as for Recipe 13-H. Table d'Hote-12 orders. A la Carte-6 orders.

> > 13-AX

POMPEIAN SALAD

Mix well

2 Quarts Shredded Cabbage

1 Cup Crumbled Yellow Cheese 2/3 Cup Chopped Pickle

1/3 Can Pimiento, chopped 1 Teaspoon salt

3 Teaspoon Paprika.

Marinate with French Dressing just before serving.

Service as in Recipe 13-H.

Table d'Hote-40 portions.

A la Carte-20 portions.

APPLE RING SALAD

Wipe and polish apples. Core and cut in rings 1/4 inch thick, into fruit juice in crock to pre-

vent discoloration.

TABLE D'HOTE SERVICE: Serve 1 drained apple ring on lettuce on bread and butter plate. Fill center with cream cheese moistened with a little mayonnaise and rolled into ball.

Sprinkle with grated cocoanut.

A la Carte: Line compote or square salad bowl with lettuce. Spread 1 apple ring with cream cheese moistened with mayonnaise, top with another apple ring. Place on lettuce, and center ring with mayonnaise topped with Maraschino cherry.

13-AZ

APPLE, PEANUT BUTTER AND CHEESE SALAD

Wipe, core and slice red apples in 1/2" thick crosswise slices. Sprinkle with French Dressing to prevent discoloration.

Blend well and form into small balls,

2 Packages of Cream Cheese

1/2 Cup Peanut Butter 1/4 Tablespoon Salt.

TABLE D'HOTE SERVICE: Place one apple ring on lettuce leaf on bread and butter plate. Place peanut butter cheese ball in center of apple ring. Serve with Bretton Woods Dress-

A LA CARTE SERVICE: Line square salad bowl with lettuce. Place apple ring on lettuce with peanut butter cheese ball in center. Cut drained maraschino cherries in halves and place 4 halves cut side down at equal distance on apple ring.

Serve with Bretton Woods dressing.

13-BA

AVACADO AND PINEAPPLE SALAD—Merchants

1 Alligator Pear, peeled and diced, with

2 Slices Fresh Pineapple, diced and mixed with Sun-

kist Dressing. Recipe 14-Z.

TABLE D'HOTE SERVICE: Serve one demitasse cupful of fruit mixture on crisp lettuce on bread and butter plate. Garnish with Water Cress.

4 portions.

A LA CARTE SERVICE: Serve 1 pudding mold of fruit salad mixture in lettuce lined compote or square salad bowl. Pour Sunkist Dressing over fruit. Garnish with watercress and Bing Cherry.

2 portions.

CAROLINA SALAD

Soak

1/2 Lb. Seedless Raisins in

1/2 Cup Sour Cream for 1/2 hour

Add to

2 Quarts Shredded Cabbage and

5 Red Skinned Apples, cored and chopped fine, and 11/4 Cups Mayonnaise.

Season to taste with salt.

Service as for Waldorf Salad (Recipe 13A-1).

Yield: 50 servings-Table d'Hote.

25 servings-A la Carte.

13-BC

CLUB FRUIT SALAD

At back of dinner plate place on lettuce a row of 6 thin unpeeled apple slices, which have been cut into fruit juice to prevent discoloration. In center of plate place package of cheese with 2 Saltines on either side of cheese. In front of plate place 6 slices of orange on lettuce. At each side of crackers and cheese place small ramekin, one filled with mayonnaise and the other with jelly. Bread and butter finger sandwiches may be substituted for crackers.

13-BD

CRESCENT HONEYDEW SALAD WITH CHEESE BON BON

Cut honeydew melon according to Recipe 16-AN. Place the crescent shaped piece of melon on lettuce bed on tea plate. Place 1 large cantaloup ball in center of crescent and on both sides of cantaloup ball a section of lemon and a large black cherry. Garnish melon with water cress. On side of melon, place 1 Cheese Bon Bon.

Serve with French Dressing on side.

Cheese Bon Bon:

For each bon bon, shape 1 tablespoon of cream cheese in ball, press a half walnut on top of slightly flattened cheese ball.

COCOANUT FRUIT SALAD

Mix

1 Quart Diced Unpeeled Apples, sprinkled with ½ cup lemon juice

11/4 Cups Diced Celery

21/2 Cups Shredded Cocoanut.

Serve with Orange Dressing. Recipe 14-W. TABLE D'HOTE SERVICE: Service as for Avocado and Pineapple Salad.

30 portions.

A LA CARTE SERVICE: Service as for Avocado and Pineapple Salad.

15 portions.

13-BF

FLORIDA SALAD

TABLE D'HOTE SERVICE: Place a demitasse cup of the following fruit salad mixture on lettuce on bread and butter plate.

1 Cup Diced Pineapple

1 Cup Grapefruit Sections, diced 1 Cup Orange Sections, diced

1 Cup Diced Bananas.

Sprinkle with unpeeled red apple cut in Julienne strips.
Serve with one tablespoon of the following dressing:
Fold into

1 Cup Mayonnase

2 Tablespoons Unsweetened Whipped Cream

Juice of 2 Lemons

Yield: 16 portions.

A LA CARTE SERVICE: Place tea cup of fruit salad mixture on lettuce lined salad bowl. Sprinkle with apples, cut Julienne, top with red cherry and serve with dressing listed.

8 portions.

13-BG

FRUIT SALAD WITH SEEDLESS GRAPES

Mix and place in crock in chill box

2 Cups Diced Celery

2 Cups Diced Orange Sections

2 Cups Seedless Grapes (without stems)

13/4 Cup Diced Pears.

Service as for Waldorf Salad— Recipe 13-A1.

Table d'Hote—30 portions.

A la Carte-15 portions.

GRAPEFRUIT AND RED APPLE SALAD

Section grapefruit. Wash and rub apples until shiny. Do not peel.

Cut apples, core and slice in sections about size of grapefruit sections. Sprinkle with fruit juice to prevent discoloration.

SERVICE: Same as Orange, Grapefruit and Alligator Pear Salad.

13-BI

FRUIT SALAD SANDWICH PLATE

Arrange nest of lettuce in center of tea plate. Fill with any fruit salad mixture, mask with cream dressing, and garnish with sprig of water cress or parsley. Arrange toasted cheese sandwich triangles around fruit salad.

13-BJ

MAYTIME FRUIT SALAD

TABLE D'HOTE SERVICE: Pare oranges down to juicy pulp, removing all white membrane. Slice orange crosswise. Place one slice of orange on lettuce leaf or water cress on bread and butter plate. Center slice of orange with one hulled strawberry, pointed side up. Place one-half of hulled strawberry, cut side down on orange on either side of center strawberry, with pointed ends away from center.

Serve with small ramekin of Cream Dressing.

A LA CARTE SERVICE: Line compote or square salad bowl with crisp lettuce. Place 2 slices of orange on lettuce bed, and center with 3rd slice of orange. Top center slice with hulled strawberry and each of other orange slices with a half strawberry, cut side down on orange. Garnish with sprigs of water cress.

Serve with Cream Salad Dressing.

MIAMI FRUIT SALAD

A LA CARTE: Line compote or square Salad bowl with lettuce, arrange sections of grapefruit and orange, and slices of alligator pear on bed of lettuce. Pour Vinaigrette Salad Dressing, Recipe 14-S, over fruit and garnish with celery strips, cut Julienne.

13-BL

MIXED FRUIT SALAD

Mix in crock

2 Cups Diced Pineapple

2 Cups Orange Sections, cut in halves

2 Cups Grapefruit Sections, cut in thirds.

TABLE D'HOTE SERVICE: Serve demitasse cup on lettuce on bread and butter plate. Top with whole strawberry, hulled, or, whole Maraschino cherry.

24 portions.

Serve with French Fruit Dressing—Recipe 14-G.

A LA CARTE SERVICE: Serve teacup of salad mixture in compote or square salad bowl lined with lettuce. Garnish base of salad mound with strawberry halves and top with whole strawberry, hulled. Maraschino Cherries may be substituted when strawberries are not in season.

12 portions.

Serve with French Fruit dressing.

13-BM

BUNCH OF GRAPES SALAD (Merchants')

Place,

8 Halves Fresh Pears, pared and cored and sprinkled with French Dressing, on tray, rounded side up.

Cover rounded side of pears with cream cheese mixture (4 packages of cream cheese mixed with ¼ cup Mayonnaise).

Stick small washed seedless green grapes very close together into cheese. Insert small piece of green pepper at large end of pear to represent stem. Chill in ice-box.

Serve with French or Cream Dressing.

ORANGE AND DATE SALAD

Peel oranges down to juicy pulp and section.

TABLE D'HOTE SERVICE: Place 4 sections of orange on lettuce leaf on bread and butter plate, 2 sections on either side of date stuffed with cream cheese.

Serve with French Dressing.

A LA CARTE SERVICE: Recipe 13-W, using stuffed date for center nstead of cherry.

13-BO

ORANGE, GRAPEFRUIT AND ALLIGATOR PEAR SALAD (Merchants')

Peel oranges down to juicy pulp, removing all outer skin and enveloping membrane. Cut on either sde of each dividing membrane with sharp knife and remove meat, section by section. Prepare grapefruit sections same way. Pare and slice alligator pears. All these sections can be prepared ahead and placed on plate in ice-box until making up Salads to order.

TABLE D'HOTE: Place 2 leaves of lettuce on bread and butter plate. Place 1 slice of each kind of fruit on lettuce, garnish with watercress. Serve with Pecan Dressing. Recipe 14-Y.

13-BP

ORANGE WALDORF SALAD

Mix and place in crock in chill box

2 Cups Diced Unpeeled Apples mixed with 1 Tablespoon Lemon Juice

1/2 Cup Diced Celery

1 Cup Diced Orange Sections

1/4 Cup Raisins

3/8 Cup Shredded Cocoanut.

Service as for Waldorf Salad-Recipe 13-A1.

Table d'Hote-16 portions.

A la Carte-8 portions.

ORANGE, GRAPEFRUIT AND PINEAPPLE SALAD

Section oranges and grapefruit after peeling down to juicy pulp and removing all outer skin and white membrane. Save any escaping juice to flavor salad dressing. Mix

2 Cups Diced, Drained, Chilled Pineapple 2 Cups Diced Orange Sections

2 Cups Diced Grapefruit Sections.

TABLE D'HOTE SERVICE: Serve demitasse cupful of drained, chilled fruit on lettuce leaf on bread and butter plate. Garnish with 1 tablespoon Cream Salad Dressing.

A LA CARTE SERVICE: Serve teacup of mixed fruit salad in nest of lettuce in compote or square salad bowl. Garnish with Cream. Salad Dressing and top with Bing or Maraschino cherry.

Table d'Hote—24 portions. A la Carte-12 portions.

13-BR

SLICED ORANGE AND GREEN PEPPER SALAD

Peel orange down to juicy pulp, removing all

white membrane. Cut orange in ¼" thick slices, crosswise. TABLE D'HOTE SERVICE: Place 1 slice of orange on lettuce on bread and butter plate. Sprinkle with finely chopped green pepper.

Serve with French Dressing.

A LA CARTE SERVICE: Place 3 slices of orange to form circle on lettuce lined compote or square salad bowl. Sprinkle each orange slice with finely chopped green pepper. Place spoonful of cream dressing in center of orange circle, and garnish with maraschino cherry.

13-BS

PALM BEACH SALAD

TABLE D'HOTE: Arrange sections of orange and grapefruit on lettuce on bread and butter plate, allowing 2 sections of each to order. Top with,

Mixed Salad of Chickory, Escarole and Celery, cut in Julienne style.

Decorate with strips of pimiento. Serve with

French Dressing.

A LA CARTE: Line compote or square salad bowl with lettuce, arrange 4 sections of orange and 2 sections grapefruit alternately to form a wheel. Place maraschino cherry in center. Top with salad greens as directed in Table d'Hote order.

PEACH AND RAISIN SALAD

Place

1 Cup Raisins in hot water and let stand until plump.
Remove raisins, drain and chill thoroughly.

TABLE D'HOTE SERVICE: Place 1 large drained chilled peach half on lettuce on bread and butter plate, hollow side up. Fill hollow with chilled plumped raisins.

Serve with Cream Dressing.

A LA CARTE SERVICE: Place peach half on bed of lettuce in compote or square salad bowl. Fill hollow with plumped chilled raisins and top with cream dressing. Garnish with Maraschino cherry and water cress.

13-BU

STUFFED FRESH PEAR SALAD

Peel, halve and core fresh pears. Sprinkle with pineapple juice to prevent discoloration. Chop,

1 Teaspoon Crystalized Ginger very fine, and blend

with

2 Tablespoons Cream Cheese and

1/2 Teaspoon Light Cream.

Fill pear halve with cheese mixture.

TABLE D'HOTE SERVICE: Serve one stuffed pear halve garnished with stip of pimiento on 2 lettuce leaves on bread and butter plate with 1 tablespoon Cream Dressing in lettuce cup on side.

A LA CARTE SERVICE: Put 2 stuffed pear

halves together as whole pear.

Place on bed of lettuce in square salad bowl. Brush upper side of stuffed pear with maraschino juice, for bloom on pear, and place small piece of green pepper in stem end of pear and clove at blossom end of pear.

Serve Cream Dressing on lettuce cup at side.

Garnish with Sprig of Parsley.

13-BV

PHILDADELPHIA FRUIT SALAD (Merchants')

Line compote or square salad bowl with lettuce, place ball of cream cheese in center of lettuce bed. Arrange around it, to form wheel, 4 sections of orange and 3 slices of fresh pineapple, (cut in pieces size and shape of orange sections). Garnish with pimiento cut Julienne style.

Serve with Vinaigrette sauce-Recipe 10-AC.

BANANA AND PINEAPPLE SALAD (Candle Salad)

Place

1 Slice of Pineapple on

1 Tablespoon Mayonnaise on lettuce leaf on bread and butter plate.

Place

1/2 Banana, cut crosswise and sprinkled with fruit juice to prevent discoloration, in center of pineapple ring, and top with

One Drained Maraschino Cherry.

Place

1 Piece of Cocoanut in cherry to represent wick.

13-BX

PINEAPPLE SALAD

TABLE D'HOTE: Place 1 slice pineapple centered with 1 prune stuffed with cream cheese on lettuce leaf on bread and butter plate.

Serve with Peanut Butter Dressing-

Recipe 14-X.

A LA CARTE SERVICE: Place 1 slice pineapple, centered with 1 prune stuffed with cream cheese on bed of lettuce in compote or square salad bowl. Place at equal distance on pineapple slice 4 orange sections, radiating from center of pineapple.

Serve with Peanut Butter Dressing.

13-BY

PINEAPPLE AND CHEESE SALAD

TABLE D'HOTE SERVICE: Place 1 teaspoon mayonnaise on lettuce leaf on bread and butter plate. Top with 1 slice drained, chilled pineapple. Place ½ package of cream cheese, rolled into ball in center of pineapple ring.

A LA CARTE SERVICE: Line compote or square salad bowl with lettuce. Place one teaspoon mayonnaise on lettuce, cover with one slice of drained chilled pineapple. Place one-half package of cream cheese, moistened slightly with mayonnaise and rolled in chopped walnuts in center of pineapple ring. Garnish with orange sections, stripped with pimiento, on either side of cheese ball on pineapple ring.

PINEAPPLE AND TOMATO SALAD WITH CREAM CHEESE

TABLE D'HOTE SERVICE: Place 1 slice drained, chilled pineapple on lettuce leaf on bread and butter plate.

Cover with ½ small tomato, cut crosswise, with cut side up.

Center tomato with cream cheese rosette or ball.

Serve with French Dressing.

A LA CARTE SERVICE: Place 1 slice drained, chilled pineapple on bed of lettuce in compote or square salad bowl. Cover pineapple with ½ small tomato cut crosswise with cut side up. Center tomato with cream cheese rosette or ball. Sprinkle cream cheese with finely chopped green pepper.

Serve with Martinique Dressing-recipe 14-J.

13-CA

POINSETTIA SALAD (Merchants')

Wash firm medium sized tomatoes, plunge in boiling water for 1 minute, then in cold water. Drain and remove skin with sharp knife. Chill. Cut into eighths from top to bottom but do not sever from base. Fold back eight petals to form flower but leave center pulp intact. Put 1 tablespoon cream cheese mixed with ½ teaspoon cream and seasoned with speck of salt and pepper on center pulp, and sprinkle cheese, with sifted hard cooked egg yolk to represent yellow center of flower.

SERVICE: Line compote or square salad bowl with lettuce, place slice of lettuce in middle and top with tomato poinsettia.

Serve side of French Dressing.

WASHINGTON FRUIT SALAD (Merchants')

Arrange sections of orange and grapefruit and seeded halves of grapes on slice of romaine or lettuce in compote or square salad bowl. Sprinkle with chopped walnuts and serve with Washington Salad Dressing.

Washington Salad Dressing:

Mix 1 cup mayonnaise, 2 teaspoons Chilli Sauce, 2 tablespoons Whipped Cream, juice of 1 Lemon, 1 tablespoon Fines Herbs. (Use herbs specified in Recipe 10-N).

13-CC

FISH SALAD PLATE COMBINATION

Place 2 lettuce leaves on tea plate. Place mold of any fish salad on one lettuce leaf. Garnish with hard cooked egg. Place mold of potato salad on other lettuce leaf and garnish with parsley. Arrange 4 tomato slices in front of salads.

13-CD

LOBSTER SALAD PLATTER (Merchants')

Lobster Salad—Recipe 13-T. Place

Lobster Salad on

Crisp Bed of Lettuce on medium sized platter.

Garnish with

Mayonnaise and Lobster Claws. Alternate on lettuce around salad pieces of

Celery stuffed with Roquefort Cheese, and Tomato Wedges.

Serve Shoe-String potatoes (Julienne Potatoes, French Fried), on platter with salad.

ASPIC JELLY

Remove fat from rich chicken stock-place in sauce pan,

1 Qt. Chicken Stock 1/4 Onion, sliced

1 Teaspoon Salt 1 Teaspoon Pepper

3 Tablespoons Vinegar

21/2 Tablespoons Gelatin, soaked in ½ cup cold water

2 Egg Whites, lightly beaten 2 Crushed Egg Shells

Beat well with whip until gelatin is dissolved, bring to boil and let simmer 5 minutes. Strain through Jelly bag-set in ice box to harden.

Makes 1 quart.

13-CF

MOLDED CHICKEN SALAD

Place

1 Thin Slice of Hard Cooked Egg, quartered, in form of star at bottom of each mold.

Add about 1/4 inch of Aspic Jelly. Let set.

Add ½ Cup Chicken Salad (Recipe 13-E) to which 2 teaspoons of chopped pimiento has been added.

Fill Mold with Aspic Jelly and set in chill box to harden.

Unmold on Bed of Lettuce in middle of dinner plate with order of potato crisps on one side and sliced tomatoes on the other.

1 portion.

13-CG

VEGETABLE ASPIC

12 Molds.

1 Qt. Aspic Jelly

1 Small Beet

2 Cups Cooked Carrots, diced very small

2 Cups Cooked Green Peas

1 Thin Slice of Beet in eighths. Drain well. Place 4 Pieces of cut beet in form of star at bottom of each mold, pour in 1/4 inch jelly aspic, slightly softened. Add

1/3 Cup Carrot and Pea Mixture and then enough aspic jelly to fill mold. Set in chill box to harden. Unmold on lettuce.

Serve with French or Mayonnaise Dressings.

XIV. SALAD DRESSINGS

Oil dressings tend to separate upon standing and should be mixed well before serving.

A la carte order of French dressing or any variations: serve in a gravy boat underlined with a sauce dish.

A la carte order of mayonnaise and any variations: put a spoonful in a paper ramekin on a doily-lined bread and butter plate.

Table d'hote order: serve directly on salad.

BOILED DRESSING

Put in the top of the double boiler

1 Tablespoon Salt

4 Teaspoons Mustard

3 Tablespoons Sugar

Few Grains Cayenne and 1/2 Cup Flour and mix well.

Add

2 Eggs or 4 Egg Yolks, slightly beaten and stir well.

Add very slowly

1/2 Cup Melted Butter

3 Cups Milk, and, at last

1 Cup Vinegar.

Cook over boiling water until dressing thickens. Strain into a crock and cool.

14-B

CALIFORNIA DRESSING

To

1 Quart French Dressing, Recipe 14-H, using grapefruit juice in place of vinegar, add

11/2 Cups Chopped Maraschino Cherries.

14-C

CHIFFONADE SALAD DRESSING

Add to each quart of plain

French Dressing, Recipe 14-H,

4 Hard Boiled Eggs, which have been put through the food mill

1/2 Cup Parsley, finely chopped

1/2 Cup Pimento, finely chopped
1 Tablespoon Onion, finely chopped.

Chill thoroughly and mix well before serving on lettuce.

CHUTNEY MAYONNAISE DRESSING

To

1 Quart Mayonnaise,

add

1 Cup Chutney, chopped.

14-E

CUMBERLAND DRESSING

To

French Fruit Dressing, Recipe 14-G,

add

1/4 Cup Cream

1/4 Cup Currant Jelly, beaten until smooth.

Mix, chill and stir well before serving.

14-F

EPICUREAN DRESSING

To

1 Quart French Dressing, Recipe 14-H, add

4 Hard Boiled Eggs, finely chopped

2 Teaspoons Mustard

2 Teaspoons Salt

4 Teaspoons Chopped Onion 4 Teaspoons Chopped Parsley

½ Cup Green Pepper, finely chopped.

14-G

FRENCH FRUIT DRESSING

Put in a crock

3 Cups Olive Oil

1 Cup Fruit Juice

1 Tablespoon Sugar

1 Tablespoon Salt

1/2 Tablespoon Paprika.

Let stand in a cold place and mix well before serving.

Orange juice, grapefruit juice, pineapple juice or lemon juice, or a combination of them may be used. If using pineapple juice, use lemon juice also.

FRENCH DRESSING

Put in a crock or a glass jar

3 Cups Olive Oil and

1 Cup Vinegar.

Add

1 Tablespoon Sugar

2 Tablespoons Salt

1 Tablespoon Paprika or Pepper.

Let stand in a cold place and mix well before serving.

14-I

LAKEWOOD DRESSING

To

- 1 Quart French Dressing made with equal parts grapefruit juice and vinegar,
- 4 3/4-oz. Cakes Roquefort Cheese
- 1 Tablespoon Salt
- 1 Teaspoon Paprika
- 1/2 Teaspoon Pepper.

Mix well.

14-J

MARTINIQUE DRESSING

To

- 1 Quart French Dressing, Recipe 14-H, add
- 2 Tablespoons Parsley, finely chopped, and ½ Cup Green Pepper, very finely chopped.

14-K

MINT DRESSING

To

- 1 Quart French Dressing, Recipe 14-H, add
- 1/2 Cup Mint Leaves, very finely chopped.

14-L

PIQUANTE MAYONNAISE DRESSING

To

- 1 Quart Mayonnaise,
 - add
- 1/2 Cup Olives, finely chopped
- 1/2 Cup Pickles, finely chopped.

PORTO RICO DRESSING

To

1 Quart French Dressing, Recipe 14-H, using equal parts vinegar and lemon juice, add

1/2 Cup Chopped Olives 1/4 Cup Tomato Catsup.

14-N

ROQUEFORT DRESSING

Break in small pieces
4 3/4 oz. Cakes Roquefort Cheese.
Mix with
4 Tablespoons Mayonnaise until sr

4 Tablespoons Mayonnaise until smooth.
Add gradually

2 Cups French Dressing.

14-0

14-P

RUSSIAN DRESSING

To

1 Cup Mayonnaise, add
½ Cup Chili Sauce
2 Tablespoons Celery, cut in small pieces
2 Tablespoons Pimento, cut in small pieces
2 Tablespoons Green Pepper, cut in small pieces.
Mix well and chill.

RUSSIAN FRENCH DRESSING

To
1 Quart French Dressing,
add
1/2 Cup Chili Sauce
1/4 Cup Green Pepper and
Few Drops Onion Juice.
Mix well.

ST. LAWRENCE DRESSING

To

2 Cups Olive Oil,

add

Juice 2 Lemons
Juice 2 Oranges
2 Teaspoons Grated Onion
4 Teaspoons Chopped Parsley
16 Olives, thinly sliced
1 Tablespoon Salt

1 Teaspoon Mustard 1 Teaspoon Paprika

4 Teaspoons Worcestershire Sauce.
Mix, chill and stir until thickened.

14-R

THOUSAND ISLAND DRESSING

To

Russian Dressing, Recipe 14-0, add ½ Cup Cream beaten stiff.

14-S

VINAIGRETTE DRESSING

To

1 Cup French Dressing, add

1 Tablespoon Chopped Green Peppers

2 Teaspoons Chopped Chives2 Teaspoons Chopped Parsley

2 Tablespoons Chopped Pickles. Stir well before serving.

Serve as specified.

BRETTON WOODS DRESSING

Mix and chill

11/4 Teaspoons Salt

½ Teaspoon Pepper ½ Teaspoon Paprika

1/2 Cup Fruit Juice 1/4 Cup Lemon Juice

1/2 Cup Olive Oil

21/2 Tablespoons Sugar

Beat hard with egg beater just before serving. N. B.—Omit sugar if sweet canned fruit juices are used.

Yield: 11/4 cups.

14-U

CREAM SALAD DRESSING

Fold

1/2 Cup Unsweetened Whipped Cream into 1/2 Cup Mayonnaise.

Yield: 1 cup.

14-V

OLIVE DRESSING

21/4 Cups.

Blend

1 Teaspoon Salt 1 Teaspoon Sugar

1/2 Teaspoon Paprika

Dash White Pepper, and 1 Teaspoon Dry Mustard, mixed with

1/2 Cup Vinegar. Place in jar and shake well.

1 Cup Olive Oil, shake thoroughly again, and add 3/4 Cup Finely Chopped Olives.

Shake well before using.

14-W

ORANGE DRESSING

Shake well,

1 Cup Orange Juice

1 Cup Olive Oil

1/4 Teaspoon Paprika 2 Teaspoons Salt.

Yield: 1 pint.

PEANUT BUTTER DRESSING

Peanut Butter Dressing 25 Servings—two tablespoons per serving.

Beat together with egg beater

1 Cup Peanut Butter

6 Tablespoons Cold Water

Add 2 Cups Mayonnaise gradually while beating constantly. Season with

1/2 Teaspoon Salt.

Place dressing in chill box until needed for service.

14-Y

PECAN DRESSING

Pound to paste:

4 Tablespoons each of pecan nut meats and blanched almonds.

Add

2 Teaspoons Salt

2 Teaspoons Paprika

1/2 Cup Lemon Juice

1/2 Cup Olive Oil.

Beat well.

14-Z

SUNKIST DRESSING

Mix

2 Tablespoons Lemon Juice

1 Teaspoon Lime Juice

1 Teaspoon Salt

1/4 Teaspoon Paprika.

XV. PASTRY AND PIES

PASTRY

Pie paste may be made ahead of time and kept in the refrigerator, as it is improved if it is cold.

Pastry should be baked in a very hot oven. Egg wash for pies is made by beating 4 tablespoons cream or milk to each egg.

APPLE PIE

Peel the

Apples, cut into quarters, remove the cores and cut each quarter into two or three parts.

Line pie plate with paste and arrange the sections of apple on plate so that the flat side is against the crust. Do not let sharp edges cut into paste. Arrange the apples, piling in the center after the first layer is on.

Mix

1½ Cups Sugar ¼ Teaspoon Nutmeg Few Grains Salt

2 Teaspoons Lemon Juice and sprinkle over apples and pour on

1 Tablespoon Melted Butter. Wash edge of crust with egg wash.

Roll out top crust and make a few gashes in center. Put on top crust, press top crust around edge; cut edge with knife and mark with a fork. Wash the pie with egg wash except the edge which will brown well without it. Put pie in a hot oven until crust is well set and then bake in a cooler oven until apples are soft, which may be told by testing with a knife through the holes in the top.

Cut in 8 portions.

Green apples require more sugar than the recipe calls for—up to $1\frac{1}{2}$ cups depending on tartness of apples. Omit lemon juice.

Serve 1 portion on a tea plate. Put 1 individual portion of Kraft American cheese on same plate behind back crust of pie.

15-B

BLUEBERRY PIE

Mix

1 Quart Blueberries 3/4 Cup Sugar 2 Tablespoons Flour Few Grains Salt.

Line a pie plate with pastry. Put blueberries into plate. Wash edge with egg wash. Put on top crust, wash with egg wash. Bake in a hot oven. Cut in 8 portions.

Serve 1 portion on a tea plate. Serve 1 individual portion of Kraft American cheese on a doily-lined bread and butter plate.

CHERRY PIE

Allow

2 Boxes Birdseye Cherries to thaw by leaving at room temperature about 1 hour.

Separate cherries and add

½ Cup Sugar

2 Tablespoons Flour Few Grains Salt.

Line a pie plate with pastry and put in cherry pie mixture. Strip the top crust with ½" strips. Brush with egg wash and bake in a hot oven. Cut in 8 portions.

Serve 1 portion on a tea plate. Serve 1 individual portion of Kraft American cheese on a doily-lined bread and butter plate.

15-D

CHERRY PIE - CANNED CHERRIES

Drain cherries from juice.

To

4 Cups Cherries,

add

1 Cup Sugar

1/4 Cup Flour 1/4 Teaspoon Salt, and mix well.

> Line a pie plate with pastry and put in cherry pie mixture.

Add

1/2 Cup Cherry Juice.

Strip the top crust with $\frac{1}{2}$ " strips. Brush with egg wash and bake in a hot oven. Cut in 8 portions.

Service as for Apple Pie, Recipe 15-A.

15-E

PEACH PIE

Allow

2 40-oz. Packages Birdseye Peaches to thaw slightly.

Mix together

1 Teaspoon Salt

1 Teaspoon Cinnamon

5 Tablespoons Flour

Mix with the peaches.
Put mixture into 3 pastry lined pie plates.

2 Tablespoons Water to each pie, if necessary, for juice. Dot over each pie

1 Tablespoon Butter.

Put on upper crusts and bake in a hot oven until browned.

Service as for Apple Pie, Recipe 15-A.

PUMPKIN PIE

Line a pie plate with paste and build up a fluted edge.

Mix

11/2 Cups Cooked Strained Pumpkin

²/₃ Cup Brown Sugar
 1 Teaspoon Cinnamon
 ½ Teaspoon Ginger

1/2 Teaspoon Ginger 1/2 Teaspoon Salt 2 Eggs, well beaten

1½ Cups Milk ½ Cup Cream.

Pour into pie plate. Bake on the bottom of oven until crust is baked and custard is set.

8 portions

Service as for Apple Pie, Recipe 15-A.

15-G

RHUBARB PIE

Cut rhubarb in ¾" pieces.

6 Cups Rhubarb,

add 2 Cups Sugar 1/4 Cup Flour 2 Beaten Eggs

Pinch of Salt.

Put in a pastry lined pie plate.

Cut pastry in ½" strips and strip the top. Brush with egg wash and bind edge with a ¾" strip of pastry. Bake in a hot oven, putting it on bottom of oven to bake bottom crust before rhubarb soaks into the crust. Sprinkle top lightly with powdered sugar. Cut in 8 portions.

Serve 1 portion on a tea plate. Serve 1 individual portion of Kraft American cheese on same plate behind back crust of the pie.

15-H

RHUBARB AND RAISIN PIE

Make like Rhubarb Pie, Recipe 15-G, adding 1/2 Cup Raisins.

Service like Rhubarb Pie, Recipe 15-G.

15-1

RHUBARB AND STRAWBERRY PIE

Make like Rhubarb Pie, Recipe 15-G, using

4 Cups Strawberries 2 Cups Rhubarb.

Service as for Rhubarb Pie, Recipe 15-G.

CHERRY TARTS

Drain juice from

2 Cups Canned Cherries.

Combine juice with

1 Cup Boiling Water

1/2 Cup Sugar.

Bring to boil and strain.

Mix

1 Tablespoon Cornstarch and

2 Tablespoons Cold Water, to form a smooth paste. Stir carefully into hot liquid and cook until it thickens, stirring all the time. While hot, pour over the cherries. When cool fill fresh baked Pastry Cases, Recipe 15-R. Garnish with Whipped Cream, Recipe 17-E.

6 portions

Serve on a tea plate.

15-K

LEMON MERINGUE TARTS

Mix thoroughly in top of double boiler,

11/2 Cups Sugar

5 Tablespoons Cornstarch

5 Tablespoons Flour.

Add

2 Cups Boiling Water, mix well and let cook over boiling water for 20 minutes, stirring occasionally.

Mix

4 Egg Yolks

Grated Rind of 2 Lemons 6 Tablespoons Lemon Juice.

> Pour hot mixture onto it. Put back in double boiler and cook 2 minutes. Remove from fire and add

2 Teaspoons Butter.

Cool and put into Pastry Cases, Recipe 15-R. Cover with Meringue, Recipe 15-P.

8 portions

Serve one on a tea plate.

FRESH PEACH TARTS

Cook

Peach Halves in syrup until they are soft but do not lose shape.

Place hollow side up in

Pastry Cases, Recipe 15-R. Fill cavities of peach with

Raspberry Jam. Garnish with Whipped Cream, Recipe 17-L.

Serve on a tea plate.

15-M

RHUBARB TARTS

Make

Pastry Cases, Recipe 15-R and fill with cooked rhubarb mixture.

To prepare mixture: Cut rhubarb in ½" pieces. To

7 Cups Rhubarb, add

21/2 Cups Sugar

2 Tablespoons Water 3 Tablespoons Tapioca.

> Let stand 15 minutes and put over a slow flame and cook gently until rhubarb is soft. When cool put into Pastry Cases and serve with

Whipped Cream, Recipe 17-L.

10 portions

Serve one on a tea plate.

15-N

0

STRAWBERRY CREAM TARTS

Make Pastry Cases, Recipe 15-R, and fill with cold Cream Filling, Recipe 15-O.

Top with

Large Strawberries and glaze with Melted Jelly. Decorate edge with Finely Chopped Nut Meats.

Serve on a tea plate.

CREAM FILLING

Mix

2/3 Cup Sugar

1/2 Cup Bread Flour 1/8 Teaspoon Salt.

Add

2 Cups Scalded Milk.

Stir until smooth and cook for 15 minutes.

Add

When cool, add

1 Teaspoon Vanilla.

2 Eggs, slightly beaten and cook 3 minutes.

Makes 2 cups

15-P

MERINGUE

Beat

4 Egg Whites until very stiff with a Dover egg beater and beat in slowly

2/3 Cup Powdered Sugar. Beat until mixture holds its shape perfectly. Put on top of pie and bake in a slow oven or put a spoonful of mix-ture in muffin pans half full of water and bake in a very slow oven. Remove from water and place on tarts or pie.

For 2 pies

15-0

PIE PASTE

Sift and measure

6 Cups Pastry Flour.

Add

2 Teaspoons Salt

1 Teaspoon Baking Powder and sift all together.

Cut in

1 Pound Clix and add

1 Cup Ice Water and mix with a spoon or a knife.

2-10" pies 24-5" shells

15-R

PASTRY CASES

Roll pastry out thin on a floured Magic Cover and stamp out in 5" circles. Shape over inverted scalloped tartlet tins. Be careful not to let pastry catch under edge and bake on. Prick several times and bake in a hot oven.



XVI. PUDDINGS AND DESSERTS

In baking custards, surround the cups with water and bake in a slow oven to prevent curdling.

Rice increases four times in volume in cooking.

APPLE BROWN BETTY

Mix

2 Cups Sugar

1 Teaspoon Cinnamon

1 Teaspoon Nutmeg 1 Teaspoon Salt.

Break into fine crumbs
3 Quarts Bread, and add slowly

11/2 Cups Melted Butter.

Stir with a fork and cook until brown. Pare, core and cut into small pieces

3 Quarts Apples.

Put a layer of crumbs in bottom of a large baking pan. Put one-half of the apples in it, sprinkle one-half of sugar, and one-half crumbs. Repeat the layers of apples and sugar.

Mix

2 Cups Hot Water

34 Cup Lemon Juice 1 Tablespoon Lemon Rind, and pour over the apples. Cover with remaining crumbs and bake 40 minutes, uncovering the last 15 minutes to brown.

Serve with Hard Sauce, Recipe 17-F.

24 portions

Serve in a sauce dish underlined with a bread and butter plate. Put 1½ tablespoon hard sauce on top.

16-B

APPLE DUMPLINGS

Pare and core

12 Apples.

Cover skins and cores with

2 Cups Cold Water and put on to boil.

2 Cups Sugar

1 Teaspoon Cinnamon Few Grains Salt and

A Bit Red Color Paste.

Put a bit of core in bottom of apples, fill with

Sugar, and cover with

3 ½" Strips Pastry to each apple. Arrange strips so that ends meet at bottom of apple. Bake 15 minutes in a hot oven.

1 Cup Water drained from skins with

1 Cup Sugar and boil 2 minutes. Baste apples with syrup until apples are soft. Serve hot with Hard Sauce, Recipe 17-F, or cream.

12 portions

Serve in sauce dish underlined with bread and butter plate.

APPLE GINGERBREAD SHORTCAKE WITH WHIPPED CREAM

Hot Water Gingerbread—Recipe 16-AJ. Cut gingerbread into 3" squares—split and place bottom half in dessert dish, cover with applesauce, and top with other half of gingerbread square. Garnish with whipped cream, and maraschino cherry.

16-D

APPLE PAN DOWDY

Pare, core and slice

12 Apples and put in a small baking pan filling it about one-half full.

Mix

11/2 Cups Sugar 1/2 Cup Molasses 1 Teaspoon Cinnamon

1 Teaspoon Nutmeg 1 Teaspoon Salt.

> Make a soft baking powder biscuit dough by mixing and sifting together,

4 Cups Sifted Flour 4 Teaspoons Baking Powder

11/2 Teaspoons Salt.

Cut in

1/2 Cup Clix or other shortening.

Mix with 21/2 Cups Milk.

Spread over the apples. Bake in a hot oven until apples are soft and crust is brown. Serve with Lemon Sauce, Recipe 17-I.

16 portions

Serve in a sauce dish underlined with a bread and butter plate. Serve sauce on pudding.

16-E

BAKED APPLE

Select sound large apples of uniform size. Cut out core with corer leaving a small end in

Peel, starting on stem and until apple is half peeled.

Fill center with

Granulated Sugar.

Place in pan with a small amount of water containing small amount of sugar to make a

Bake in a hot oven, basting frequently to produce a glaze. Be careful not to overbake apples and baste often.

BAKED CARAMEL CUSTARD

Scald

8 Cups Milk in a double boiler.

Caramelize by melting in a frying pan,

11/3 Cups Sugar and add it slowly to milk being careful that it does not bubble over. As soon as the sugar in the milk is melted, mix

1/2 Cup Sugar

10 Eggs 1 Teaspoon Salt

2 Teaspoons Vanilla.

Add hot milk to eggs.

Strain into buttered pudding molds, set in a pan of hot water and bake until firm in a slow oven. Serve with Caramel Sauce, Recipe 17-D.

16 portions

Serve in a sauce dish underlined with a bread and butter plate. Surround with caramel sauce.

16-G

BAKED COCOANUT CUSTARD

Scald

11/2 Quarts Milk with

11/4 Cups Cocoanut.

Add

1 Tablespoon Corn Starch, blended with

21/2 Tablespoons Cold Water.

Add to

6 Eggs slightly beaten and mixed with

3/4 Cup Sugar 1/2 Teaspoon Salt

1 Teaspoon Vanilla.

Pour in buttered pudding molds. Set in pan of water and bake in moderate oven until set, and knife comes out clean. Chill. Unmold on sauce dish.

Serve with bread and butter underliner.

16 portions.

16-H

0)

BAKED CUP CUSTARD

Beat

10 Eggs slightly, add

1½ Cups Sugar ½ Teaspoon Salt

2 Quarts Scalded Milk 2 Teaspoons Vanilla.

Mix well, and strain into buttered custard cups, sprinkle with few grains nutmeg. Place cups in pan of hot water and bake in moderate oven from 20 to 30 minutes or until silver knife comes out clean when inserted in custard. Chill.

Serve custard cup underlined with bread and butter plate.

16 portions.

BAKED FRENCH CUSTARD

Heat

1 Quart Cream in a double boiler.

Beat

6 Egg Whites until stiff and add

1/4 Cup Sugar 1 Teaspoon Vanilla 1/2 Teaspoon Salt.

Add mixture to cream and beat with an egg beater. Put in individual greased molds and set in a large pan. Surround molds with water and bake in a slow oven until a knife tests clean when put in center. Let stand in molds until cold. Serve with Brandy Sauce, Recipe 17-B, or Lemon Juice, Recipe 17-I.

8 portions

Serve in a sauce dish underlined with a bread and butter plate.

16-I

BAKED MAPLE CUP CUSTARD

Beat

6 Eggs, add

1 Cup Maple Syrup 1 Quart Scalded Milk

1/4 Teaspoon Salt.

Strain into individual baking cups. Place in pan of hot water, and bake in moderate oven until set. Chill.

Serve custard cup underlined with bread and butter plate.

8 portions.

16-K

BANANA GINGERBREAD SHORTCAKE WITH WHIPPED CREAM

Substitute sliced bananas for applesauce in Recipe 16-C.

16-L

BERRIES

All berries must be washed and picked over, removing hulls, stems and any foreign matter. TABLE D'HOTE: Serve in a round sauce dish underlined with a bread and butter plate.

A LA CARTE: Serve in a grapefruit dish underlined with a bread and butter plate. Sauce dish underlined with bread and butter plate for service.

BLANC MANGE

Scald

3 Cups Milk in top double boiler

Blend

6 Tablespoons Corn Starch with

1 Cup Cold Milk, mix to smooth paste, add to hot milk, stirring constantly to prevent lumping.

Cook over hot water 20 minutes, stirring occasionally.

Combine

4 Egg Yolks slightly beaten

2/3 Cup Sugar, and 1/4 Teaspoon Salt.

Add

Some of Hot Mixture, stirring until smooth.

Add to rest of hot mixture in double boiler and cook 5 minutes, stirring constantly. Remove from hot water, place in pan of cold water. When partially cool, fold in

4 Egg Whites beaten until stiff

and flavor with 2 Teaspoons Vanilla.

Serve with Whipped Cream or Crushed Sweetened Fruit, Butterscotch or Fudge Sauce.

12 portions.

BLANC MANGE VARIATIONS

1. BANANA. 16-M-1 When cooked, add

4 Bananas, sliced into 2 tablespoons orange juice, and 1 Teaspoon Grated Orange Rind.

2. BUTTERSCOTCH. 16-M-2

Substitute brown sugar, firmly packed, for granulated sugar, and add

4 Tablespoons Butter before cooling.

3. CARAMEL. 16-M-3

Add

1/4 Cup Caramelized Sugar.

4. COCOANUT CREAM. 16-M-4 Add

2 Cups Shredded Cocoanut before folding in egg whites.

5. NUT. 16-M-5

Add

1 Cup Chopped Nuts.

6. ORANGE. 16-M-6 When Cool, add

½ Cup Orange Juice and fold in 1 Cup Heavy Cream, whipped.

BLUEBERRY PUDDING

Sift together

1 Quart (4 Cups) Bread Flour

2 Teaspoons Salt

2 Level Teaspoons Baking Powder.

Add

4 Eggs, well beaten

11/2 Cups Sugar

3/4 Cup Melted Butter

21/2 Cups Milk

Beat well, and add

3 Cups Blueberries, mixed with

1/2 Cup Flour.

Beat well, pour batter into well greased muffin tins and bake in moderate oven 25 minutes. Serve individual mold of pudding on sauce dish, topped with ½ cup hot blueberry sauce. Bread and Butter Plate underliner.

16 servings.

Hot Blueberry Sauce:

Cook together

1 Quart Blueberries

11/2 Cups Sugar.

Keep hot for service. 24 portions.

16-0

BLUEBERRY CHARLOTTE

Remove crusts from 8 Slices Bread, cut ½" thick. Spread each slice with

Butter.

Stew

1 Quart Blueberries

1 Cup Sugar

Few Grains Salt until soft.

Cover bottom of a deep dish with slices of bread and pour on some hot berries. Make another layer of bread and berries repeating until dish is full. Let stand in the refrigerator until very cold. Serve with Whipped Cream, Recipe 17-L.

8 portions

Serve in a sauce dish underlined with a bread and butter plate with a spoonful of whipped cream on top.

BLUEBERRY ROLL

Make ½ rule Baking Powder Biscuits, Recipe 1-A.

Roll 1/2" thick.

Place

1 Quart Blueberries on dough, pressing them in slightly and sprinkle with

1 Cup Sugar

1/2 Teaspoon Nutmeg.

Roll up like a jelly roll. Place seam side down on a greased baking pan. Brush with

Butter and bake in a hot oven 25 to 30 minutes.

Cut in 1" slices and serve with

Hot, Stewed, Sweetened Blueberries and Hard Sauce, Recipe 17-H, over top.

12 portions

Serve in sauce dish underlined with bread and butter plate.

16-Q

BREAD AND BUTTER PUDDING

Remove crusts, and butter generously 12 Slices of Bread, cut ½" thick.

Arrange buttered side down in a small buttered baking pan.

Mix

1 Cup Sugar ½ Teaspoon Salt

2 Quarts Milk

6 Eggs, slightly beaten.

Strain and pour over bread. Let stand for 30 minutes. Bake for 1 hour in a slow oven, covering the first half. The top of the pudding should be well browned.

1 Cup Seeded Raisins may be sprinkled between the layers. Serve with Hard Sauce, Recipe 17-H.

12 portions

Serve in a sauce dish underlined with a bread and butter plate. Put 1½ tablespoons hard sauce on pudding.

BREAD AND BUTTER PUDDING VARIATIONS

1. BANANA. 16-Q-1

Omit

Raisins.

Add

2 Large Bananas sliced and soaked in

2 Tablespoons Lemon Juice, and

1 Teaspoon Vanilla.

Serve with Whipped Cream or Raspberry Sauce.

2. BUTTERSCOTCH. 16-0-2

Do not butter bread

Omit

White Sugar

Raisins.

Add

3 Cups Brown Sugar, and 11/2 Cups Butter, cooked together until brown, and 3 Teaspoons Vanilla.

3. CARAMEL. 16-Q-3

Omit

Raisins.

Add

1/2 Cup Sugar, and 1 Cup Sugar, caramelized and mixed with

2 Tablespoons Hot Water.

4. COCONUT. 16-Q-4

Omit.

Raisins.

Add

1/4 Cup Sugar

1/2 Teaspoon Nutmeg 1 Teaspoon Vanilla

11/2 Cups Cocoanut.

Serve with Currant Jelly Sauce.

5. LEMON CUSTARD. 16-Q-5

Omit

Raisins.

Juice and Grated Rind of 2 Lemons 11/2 Cups Sugar.

6. ORANGE MARMALADE. 16-Q-6

Omit

Raisins.

Add

2 Cups Orange Marmalade 1 Lemon Rind, Grated.

BREAD AND BUTTER PUDDING VARIATIONS Cont.

7. PEACH. 16-Q-7

Omit

Raisins.

Add

2 Cups Diced Peaches 1 Teaspoon Vanilla.

8. PINEAPPLE. 16-Q-8

Omit.

Raisins.

Add

1 Cup Crushed Pineapple, cooked.

9. SPICE. 16-Q-9

Omit

1/3 Cup Sugar.

Add

3 Cup Molasses

1/4 Teaspoon Cinnamon
1/4 Teaspoon Ground Cloves
1/4 Teaspoon Ground Allspice
1/4 Teaspoon Nutmeg.

16-R

CHERRY BREAD PUDDING

Heat

2 Quarts Milk in double boiler.

1 Quart Dry Bread Crumbs and set aside to cool. Add to milk

4 Eggs, beaten

2 Cups Sugar

5 Cups Sour Pitted Cherries

1/2 Cup Melted Butter 1 Teaspoon Salt.

Pour into a buttered baking dish and bake in a moderate oven 1 hour. Serve Hard Sauce, Recipe 17-H, or Whipped Cream, Recipe 17-E.

12 portions

Serve in a sauce dish underlined with bread and butter plate. Put 11/2 tablespoons Hard Sauce or spoonful whipped cream on top.

CHERRY COBBLER

Allow

4 Boxes Birdseye Cherries to thaw by leaving at room temperature for an hour.

Mix cherries with

1 Cup Sugar

4 Tablespoons Flour

Few Grains Salt and place in a small buttered baking dish.

Dot over with

4 Tablespoons Butter, in small pieces.

Mix and sift

3 Cups Sifted Flour

1 Tablespoon Baking Powder

1 Teaspoon Salt and

1 Tablespoon Sugar.

Cut in

3/4 Cup Shortening.

Add slowly

1½ Cups Milk or enough to make a soft dough.
Turn out on floured Magic Cover. Roll out
¼" thick and fit in pan over cherries. Make a
few gashes on top to let out steam. Cut in
3" squares. Serve hot with Hard Sauce,
Recipe 17-H.

16 portions

Serve cherry side up in sauce dish underlined with bread and butter plate. Put 1½ table-spoons hard sauce on top.

16-T

CHERRY COBBLER - CANNED CHERRIES

Put

7 Cups Sour Pitted Canned Cherries, drained from juice in a small baking pan.

Mix thoroughly

2 Cups Sugar

2/3 Cup Flour 1/8 Teaspoon Salt.

Add

21/2 Cups Cherry Juice and bring to the boiling point and pour over cherries.

Dot over

4 Tablespoons Butter.

Cover with 1/2 rule of

Shortcake Mixture, Recipe 16-AU.

Bake in a hot oven 15 minutes and serve like Cherry Cobbler, Recipe 16-S.

16 portions

CHOCOLATE BREAD PUDDING

Scald

2 Quarts Milk and

6 Squares Chocolate in a double boiler, stirring occasionally.

Break

1 Quart Bread in small pieces, not using crusts. Add to milk and cool.

Add

1 Cup Sugar

½ Cup Melted Butter 4 Eggs, slightly beaten

1 Teaspoon Salt

2 Teaspoons Vanilla.

Put into individual greased pudding molds, set in a pan of hot water and bake in a moderate oven until puddings are set. Serve cold.

12 portions

Serve in a sauce dish underlined with a bread and butter plate. Serve cream in a 2 oz. creamer.

16-V

CHOCOLATE CREAM

Put

4 Cups Milk and

3 Squares Chocolate in a double boiler and set over hot water until chocolate is melted.

Mix well

3/4 Cup Sugar

2/3 Cup Cornstarch

1/4 Teaspoon Salt.

Add

3 Cup Cold Milk and mix to a smooth paste.

Add slowly to the hot milk and cook for 20 minutes over hot water. Cool slightly.

With a Dover egg beater, beat

6 Egg Whites until stiff and add to the chocolate pudding.

Add

2 Teaspoons Vanilla.

Put into individual pudding molds.

12 portions

Serve in a sauce dish underlined with a bread and butter plate. Serve cream in a 2 oz. creamer or 1/4 cup boiled custard poured over pudding.

CHOCOLATE RICE PUDDING

Put

11/2 Quarts Milk and

3 Squares Chocolate in a double boiler and set over hot water until chocolate is melted.

6 Eggs with

1½ Cups Sugar ¾ Teaspoon Salt.

3 Cups Cooked Rice and 3/4 Teaspoon Vanilla.

Pour milk onto mixture. Put into individual greased custard cups and bake in a moderate oven until custards are set.

16 portions

Serve in a sauce dish underlined with a bread and butter plate. Serve cream in a 2 oz. creamer.

16-X

COMPOTE OF PEARS, BURGUNDY

Peel

12 Cooking Pears, cut in halves and remove core.
Place in pan adding

1 Cup Sugar Pinch Cinnamon

2 Cups Claret and enough

Water to cover. Boil slowly until thoroughly cooked.

12 portions

Serve cold in sherbet glass underlined with bread and butter plate and doily.

16-Y

COTTAGE PUDDING

Mix

3½ Cups Sifted Pastry Flour 5 Teaspoons Baking Powder

1 Teaspoon Salt.

Cream

1/2 Cup Butter thoroughly and add

3/4 Cup Sugar.

Beat well with Dover egg beater

2 Eggs and beat in slowly

3/4 Cup Sugar.

Combine butter and sugar mixtures.

Add alternately flour and

11/3 Cups Milk. Beat carefully and add

1 Teaspoon Vanilla Extract.

Put into a greased and floured pan measuring and bake in a moderately hot oven for 30 to 40 minutes. Cut in 3" squares.

12 portions

Serve one square on tea plate with sauce specified.

DATE AND NUT LOAF

Pour

2 Cups Boiling Water over

2 Cups Chopped Dates.

Mix

1 Cup Sifted Pastry Flour with

2 Teaspoons Soda

2 Teaspoons Salt.

Stir into the flour

2 Cups Chopped Walnuts.

Beat

2 Eggs and gradually beat in

2 Cups Sugar.

Add

2 Tablespoons Melted Butter.

Stir in flour and nut mixture.

Add

1 Teaspoon Vanilla.

Turn into 2 greased loaf pans measuring $8\frac{1}{2}$ x $4\frac{1}{2}$ and bake in a slow oven for 45 to 60 minutes. Cut in slices and serve with Whipped Cream, Recipe 17-E.

24 portions

Serve on bread and butter plate and top with whipped cream.

16-AA

DEEP-DISH APPLE PIE

Place

7 Apples cut in sections in a deep pan 8" diameter by 3" deep.

Sprinkle with

1 Cup Sugar mixed with 1/4 Teaspoon Nutmeg

Few Grains Salt.

Pour

3 Tablespoons Water over filling and dot with

2 Tablespoons Butter.

Adjust

Pie Paste, Recipe 15-Q, over top and bake until tender and crust is done. Serve warm.

8 portions

Serve in a sauce dish underlined with bread and butter plate. Put 1½ tablespoons Hard Sauce, Recipe 17-H, on top.

DEEP-DISH CHERRY PIE

Mix

5 Cups Cherries

2½ Cups Sugar 1 Teaspoon Lemon Rind

1 Cup Cherry Juice and put in a pan 8" in diameter by 3" deep.

Sprinkle with

1/3 Cup Flour.

Cover with

Pie Paste, Recipe 15-Q.

Bake in a hot oven 20 minutes, and reduce heat and bake 20 minutes longer.

Serve with Hard Sauce, Recipe 17-H.

8 portions

Serve in a sauce dish underlined with a bread and butter plate. Put $1\frac{1}{2}$ tablespoons Hard Sauce on top:

16-AC

DEEP-DISH CHERRY TAPIOCA

Drain

7 Cups Sour Pitted Cherries and add enough Water to juice to make 3 quarts.

Put in a double boiler

Cherry Juice

11/2 Cups Tapioca

3 Teaspoons Salt and cook 15 minutes until it is clear, stirring occasionally.

Put cherries in bottom of large greased baking dish.

Add

3 Tablespoons Lemon Juice.

Mix

1 Pound Brown Sugar 1/4 Teaspoon Nutmeg

1 Teaspoon Cinnamon and add to cherries.

Sprinkle with

6 Tablespoons Melted Butter.

Add tapioca mixture and bake in a moderate oven 45 minutes.

16 portions

Serve in a sauce dish underlined with bread and butter plate. Serve cream in 2-oz. creamer.

DEEP-DISH PEACH PIE

Arrange eighths of

Peeled Peaches in a deep baking dish.

Sprinkle generously with

Sugar and Cinnamon.

Cover with

Pie Pastry, Recipe 15-Q.

Bake in a hot oven until crust is done and peaches are soft. Serve with Hard Sauce, Recipe 17-H.

Serve in sauce dish underlined with a bread and butter plate with $1\frac{1}{2}$ tablespoons hard sauce on top.

16-AE

DUTCH APPLE CAKE

Make Shortcake Dough, Recipe 16-AU and spread % "thick in a buttered baking pan.

Cover top with

Apples, cut wedge-shaped pressing edges into the dough.

Sprinkle with

Sugar and Cinnamon.

Bake in a moderate oven. Cut in 3" squares. Serve with Lemon Sauce, Recipe 17-I.

18 portions

Serve in a sauce dish underlined with a bread and butter plate. Serve sauce on pudding.

FRESH FRUITS WITH CLARET

Clean and hull

1 Quart Strawberries and split.

Clean

1 Pound Grapes, split and remove seeds.
Wash and peel

2 Apples

2 Fresh Pears, and cut in slices.

Add

3/4 Cup Sugar 2 Cups Claret.

Let stand in cold place 30 minutes before serv-

12 portions

Serve in stem sherbet glasses underlined with bread and butter plate. Top with sprig of mint.

16-AG

GLORIFIED RICE AND STRAWBERRIES

Slice

2 Cups Strawberries and add 16 Marshmallows, cut in small pieces.

Add

2 Cups Cold Boiled Rice.

Beat until stiff

1½ Cups Cream and add

½ Cup Powdered Sugar and

Few Grains Salt.

Add to fruit mixture.

Put into pudding molds and let stand several hours until thoroughly chilled.

12 portions

Serve in a sauce dish underlined with a bread and butter plate.

GRAPENUT CUSTARD

Scald

2 Quarts Milk in a double boiler.

Mix

8 Eggs, slightly beaten with

1 Cup Sugar

1/2 Teaspoon Salt.

Pour milk onto eggs slowly.

2 Teaspoons Vanilla and 2 Cups Grapenuts.

Pour into greased custard cups, set in a pan containing hot water and bake until custards are firm. Rice flakes, corn flakes or puffed rice may be substituted for grapenuts.

16 portions

Serve in a sauce dish underlined with a bread and butter plate. Serve cream in a 2 oz. creamer.

16-AI

HONEYDEW MELON

Cut melon lengthwise into sixths or eighths according to size. Remove stringy portions.

Serve on a doily-lined tea plate with a section of lemon at side.

Note: Any melons unfit for service should not be used. Return to commissary for credit.

HOT WATER GINGERBREAD

Add

1/2 Cup Water to 1 Cup Dark Molasses.

Mix and sift

21/4 Cups Pastry Flour

1 Teaspoon Soda

1 Teaspoon Ginger

1 Teaspoon Cloves

1/4 Teaspoon Cloves 1/2 Teaspoon Salt.

Add liquids and

1/2 Cup Melted Shortening.

Beat vigorously. Pour into small greased baking pan and bake 30 minutes in a moderate oven. Cut in 3" squares and serve hot. Serve with whipped cream, sweetened slightly and flavored.

8 portions

Serve one square on a tea plate with a heaping dessert spoon of whipped cream on top.

16-AK

INDIAN PUDDING - CANNED

Open cans of

Indian Pudding and place contents in top of double boiler, heating thoroughly. Stir occasionally. Serve hot.

Serve a large spoonful in a sauce dish underlined with a bread and butter plate. Serve cream in a 2-oz. creamer or a small scoop of ice cream on top.

ORANGE BAVARIAN CREAM

Soften

4 Tablespoons Gelatin in

1 Cup Cold Water for 5 minutes.

Dissolve in

3 Cups Boiling Water.

Add

2 Cups Sugar

4 Tablespoons Lemon Juice 2 Cups Orange Marmalade

1/2 Teaspoon Salt.

Chill until slightly thickened.

Fold in

2 Cups Cream, beaten stiff.

Put in pudding molds and leave until firm. Serve with Brandy Sauce, Recipe 17-B or Lemon Sauce, Recipe 17-I.

12 portions

Serve in sauce dish underlined with bread and butter plate and surround with 1/4 cup Brandy Sauce or Lemon Sauce.

16-AM

PEACH COBBLER

Make Shortcake Dough, Recipe 16-AU. Peel and cut into thin slices

2 Quarts Peaches.

Add

4 Beaten Eggs

21/2 Cups Sugar

Pinch Salt

Dash of Nutmeg.

Spread into a small buttered baking pan.

Pour over

1/2 Cup Melted Butter and cover with shortcake dough.

Bake in a hot oven 15 minutes or until biscuit is done. Serve hot with Hard Sauce, Recipe 17-H.

16 portions

Serve in a sauce dish underlined with a bread and butter plate. Put 1½ tablespoons hard sauce on top.

PEACH DUMPLING

Roll out Shortcake Mixture, Recipe 16-AU, ¼" thick. Cut in 4" squares

Place

1/2 Peach, pared and with stone removed in middle of square.

Fill fruit with

Sugar mixed with a

Small Amount Cinnamon.

Dot over with

Butter.

Draw 4 corners of dough together on top of fruit. Pinch edges together, prick with a fork and bake 30 minutes in a moderate oven. Serve with Hard Sauce, Recipe 17-H.

24 portions

Serve on a sauce dish with $1\frac{1}{2}$ tablespoons hard sauce on top. Underline with bread and butter plate.

16-AO

PEACH SHORTCAKE

Follow Recipe 16-AU.

Peel

Peaches, cut in sections and put a small amount of Sugar over them.

Place prepared peaches between layers of biscuit and on top. Place a spoonful Whipped Cream, Recipe 17-E on top.

Serve on a tea plate with a spoonful of whipped cream on top.

PEACH GINGERBREAD SHORTCAKE WITH WHIPPED CREAM

Substitute sliced peaches for applesauce in Recipe 16-C.

16-AQ

POMPADOUR RICE PUDDING

To

1 Quart Cold Boiled Rice, add

1 No. 21/2 Can Drained Pineapple Gems.

1 Cup Heavy Cream until stiff.

Add

1/8 Pkg. Powdered Sugar and few grains salt and 1/4 Teaspoon Vanilla. Fold cream into rice and pine-

4 Teaspoon Vanilla. Fold cream into rice and pine-apple mixture.

Chill thoroughly and serve in sauce dish garnished with maraschino cherry. Underline with

Bread and Butterplate.

10 portions.

PRUNE PUDDING

Open

2 Cans or use 2 Cups Stewed Prunes.

Cut prunes in small pieces and discard stones, saving pulp and juice.

To prunes, add

11/4 Cups Boiling Water 1/8 Teaspoon Cinnamon

1 Scant Cup Sugar 1/8 Teaspoon Salt.

Simmer slowly for 10 minutes.

Dilute

6 Tablespoons Cornstarch with

1/2 Cup Cold Water, and add to the prune mixture.

Cook 5 minutes stirring constantly.

Add

2 Tablespoons Lemon Juice.

Serve with Boiled Custard, Recipe 17-A or whipped cream.

6 portions

Serve in a sauce dish underlined with a bread and butter plate. Use a dessert spoonful of whipped cream or 1/4 cup custard on top.

16-AS

RHUBARB MINUTE TAPIOCA

Put

6 Cups Rhubarb, cut in small pieces

2/3 Cup Minute Tapioca and

4 Cups Hot Water in a double boiler and cook until tapioca is clear or 15 minutes, stirring occasionally.

Add

2 Cups Sugar

1/2 Teaspoon Salt and cook until sugar is dissolved.

Pour into a large dish and chill well.

12 portions

Serve in a sauce dish underlined with a bread and butter plate. Serve cream in a 2 oz. creamer.

RICE AND RAISIN PUDDING

Beat together with a whip

11/2 Quarts Milk and 6 Eggs.

V 44

Add

1½ Cups Sugar ¾ Teaspoon Salt ½ Teaspoon Nutmeg 3 Cups Cooked Rice 1½ Cups Raisins ¾ Teaspoon Vanilla.

> Put into individual buttered custard cups, and bake in a moderate oven until custard is set.

16 portions

Serve in a sauce dish underlined with a bread and butter plate. Serve cream in a 2 oz. creamer.

16-AU

SHORTCAKE

Mix and sift

6 Cups Sifted Flour

3 Tablespoons Baking Powder

2 Teaspoons Salt

2 Tablespoons Sugar.

Cut in

3/4 Pound Shortening.

Add slowly

2 Cups Milk or enough to make a soft dough. Roll out ¾" thick on a floured Magic Cover. Shape with a large biscuit cutter. Put on greased pan and bake 15 minutes in a hot oven.

18 portions

Split biscuits, place lower half on tea plate, cover with fruit which has been sweetened.

Place other half of biscuit on top. Put more fruit on top and garnish with dessert spoonful whipped cream.

SNOW PUDDING

Soak

2 Tablespoons Granulated Gelatin in 1/2 Cup Cold Water.

Dissolve this in

2 Cups Boiling Water and add

2 Cups Sugar and

1/2 Cup Lemon Juice.

1-14-1-14

6 Portions

Set aside in a cool place and stir occasionally. When mixture is thick enough to hold mark of the spoon, beat with a whisk until frothy.

6 Egg Whites, beaten stiff and continue beating until stiff enough to hold its shape. Mold in individual molds. Serve cold with Boiled Custard, Recipe 17-A.

12 portions

Serve in a sauce dish underlined with a bread and butter plate. Pour 1/4 cup custard over pudding.

16-AW

TAPIOCA CREAM

Cook

6 Tablespoons Tapioca in

2 Quarts Milk in a double boiler until transparent.

Add

²/₃ Cup Sugar.

To

8 Egg Yolks, add

2/3 Cup Sugar.

Pour hot milk onto eggs and return to double boiler and cook until it thickens stirring constantly.

Add

8 Egg Whites, beaten stiff.

Chill and flavor with

1 Tablespoon Vanilla.

16 portions

Serve in a sauce dish underlined with bread and butter plate. Cream in 2-oz. creamer.

3 Portion 12-12-12-12-12

仕

WATERMELON

Cut melon lengthwise to the center. Quarter way around cut again lengthwise to the center removing a quarter wedge-shaped piece. Trim 3" from each end and use these pieces for melon cup. Cut melon into thirds crosswise. Cut another quarter lengthwise section only as needed.

Serve on a compote of ice.

Tea plate for service.

XVII. ICE CREAM AND PUDDING SAUCES

17-A BOILED CUSTARD Scald 31/2 Cups Milk. Mix 6 Egg Yolks ½ Cup Sugar ¼ Teaspoon Salt. Put over hot Pour hot milk slowly onto egg. water and cook for two minutes or until it thickens on the spoon. Strain immediately into a crock and cool. Add

1 Teaspoon Vanilla.

Makes 1 gt.

Serve directly on pudding when specified, allowing 1/4 cup to each order.

17-B

BRANDY SAUCE

Mix thoroughly

2 Cups Sugar

4 Tablespoons Cornstarch.

Add

4 Cups Boiling Water, stirring constantly. Boil 5 minutes, remove from fire and add

1/4 Cup Butter 1/4 Teaspoon Nutmeg.

Let cool and just before serving, add

1 Cup Cooking Brandy.

Makes 1 qt.

Serve directly on pudding when specified, allowing 1/4 cup to each order.

17-C

BUTTERSCOTCH SAUCE

Put into the top of the double boiler

1/2 Cup Butter

1 Pound Brown Sugar 1 Teaspoon Lemon Juice 1/2 Cup Medium Cream.

> Cook over hot water for one hour stirring occasionally, using a wooden spoon.

> > Makes 1 pt.

Serve a dessertspoonful on 1 serving of ice cream.

CARAMEL SAUCE

Put

2 Cups Sugar in a heavy frying pan and let it melt until a medium brown, stirring as it becomes a liquid.

Add

2 Cups Boiling Water very slowly. Boil until it is a thin syrup and serve cold. When cool, if it is too thick to pour, add more boiling water and cook until thoroughly mixed.

Makes 1 pt.

Serving directly on pudding when specified, allowing 1/4 cup to each order.

17-E

WHIPPED CREAM

Put

1 Cup Heavy Cream in a small deep cold pan and beat with a Dover egg beater until it thickens.

Beat in

3 Tablespoons Confectioner's Sugar 1/2 Teaspoon Vanilla and Few Grains Salt.

Be careful not to overbeat this.

8 portions

Serve as specified.

17-F

CURRANT JELLY SAUCE

Add

3/4 Cup Hot Water to

3 Cups Currant Jelly and let melt slowly on stove.

Mert

3 Tablespoons Butter in saucepan, add

3 Tablespoons Flour.

Blend well, and add jelly mixture. Cook until smooth, serve hot.

Yield: 1 quart.

FRUIT SAUCE

Pour boiling water over

1 Cup Dates and let stand 3 minutes. Drain, stone and cut into small pieces.

Add

1 Cup Maraschino Cherries and juice

1 Can Figs, cut in small pieces, with syrup.

Let stand several hours.

Blanch

1 Cup Almonds. Split and put in a moderate oven until brown.

Add

Few Grains Salt.

Boil

1 Cup Sugar

1 Cup Water for 5 minutes and add the fruit.

Makes 1 qt.

Serve one dessertspoonful on each serving of ice cream.

17-H

HARD SAUCE

Cream

1 Cup Butter until very soft but do not melt.

Add gradually

3 Cups Confectioners Sugar and continue beating until it is very white and resembles whipped cream.

Add

2 Teaspoons Vanilla and

1/2 Teaspoon Nutmeg.

The secret of creamy sauce lies in long beating.

Shape in a long roll, wrap in wax paper and keep in a cool place.

24 portions

Serve about 11/2 tablespoons to an order.

LEMON SAUCE

Mix thoroughly

2 Cups Sugar

4 Tablespoons Cornstarch.

4 Cups Boiling Water, stirring constantly. minutes, remove from fire, and add

1/2 Cup Butter

1/3 Cup Lemon Juice 1/4 Teaspoon Nutmeg and

Few Grains Salt.

Makes 1 qt.

Serve directly on pudding when specified, allowing 1/4 cup to each order.

17-I

PEACH SAUCE

Peel

4 Peaches and cut into 1/2" dice.

1 Cup Sugar and

1/2 Cup Water into a saucepan. Dissolve sugar, bring to boiling point, add peaches. Boil 3 minutes and cool.

Makes 1 qt.

Serve a desserts poonful to an order of ice cream

17-K

PINEAPPLE SAUCE

Cut fresh or canned pineapple in small dice. To

2 Cups Pineapple, add

2 Cups Sugar

11/2 Cups Pineapple Juice or Water and simmer all together for 10 minutes or until thick.

Makes 1 qt.

Serve a dessertspoonful on 1 serving of ice cream.

RASPBERRY SAUCE

Heat together
1 Cup Raspberry Jam
1 Quart Hot Water
Juice of 2 Lemons.

Stir until jam is dissolved.

Chill for service.

Yield 5 Cups.

17-M

SULTANA SAUCE

Mix thoroughly

2 Cups Sugar and

1/4 Cup Cornstarch.

Add

1 Quart Boiling Water, stirring constantly to prevent burning. Boil 5 minutes stirring constantly. Add

1/2 Pound Seedless Raisins.

When cool, add

1/4 Cup Lemon Juice Grated Rind of 1 Lemon 1/2 Cup Butter.

Makes 3 pints

Serve as specified.

17-N

VANILLA SAUCE

Mix thoroughly

2 Cups Sugar and 4 Tablespoons Cornstarch.

Add

4 Cups Boiling Water, stirring constantly.

Boil 5 minutes, remove from fire.

Add

1/2 Cup Butter
1 Tablespoon Vanilla
Few Grains Salt.

Makes 1 qt.

Serve directly on pudding when specified, allowing 1/4 cup to each order.

XVIII. FANCY DESSERTS

BANANA TEMPTATION

Place

1 Banana Sliced in silver ravier.

1 Scoop Vanilla Ice Cream and top with

1 Tablespoon Whipped Cream and

1 Maraschino Cherry.

Service as for Recipe 18-C.

18-B

CANTALOUPE A LA MODE

In a Cantaloupe Half, put a scoop of Vanilla Ice Cream.

Serve in a grapefruit bowl, underlined with a bread and butter plate.

18-C

COFFEE GLACE. CHANTILLY

Put a scoopful of

Coffee Ice Cream in sauce dish or silver raviar.

Pour over it a small amount of

Caramel Sauce, Recipe 17-D. Top with Whipped Cream, Recipe 17-E and a few Chopped Walnuts.

Serve sauce dish underlined with a bread and butter plate or in a raviar with silver underliner.

18-D

COUPE ST. JACQUES

Put in a crock Orange Sections Fresh Pineapple, diced Bananas, sliced

Strawberries, washed, hulled and split, if large, cover with

Powdered Sugar and Maraschino Juice.

Let stand about 2 hours in a cold place. Put a spoonful of fruit in a stem sherbet glass and fill with

Lemon Sherbet.

Garnish with a large strawberry. Serve glass on a doily-lined bread and butter plate.

FRESH PEACH SUNDAE

Make like Fresh Strawberry Sundae, Recipe 18-F, substituting

Fresh Sliced Peaches for strawberries. Garnish with Whipped Cream, Recipe 17-E and a

Maraschino Cherry.

Serve glass on doily-lined bread and butter plate.

18-F

FRESH STRAWBERRY SUNDAE

Put small selected
Strawberries in a bowl and sprinkle lightly with
Powdered Sugar. Add a small amount of
Maraschino Juice. Mix well.

Put a spoonful in a stem sherbet glass and pour some juice in. Place on this a scoopful of

Vanilla Ice Cream

Spoonful Whipped Cream and garnish with a

Large Strawberry.

Serve glass on doily-lined bread and butter plate.

18-G

MACAROON GLACÉ, CHANTILLY

Put a scoopful of

Macaroon Ice Cream in a sauce dish or raviar.

Pour over it a small amount of

Butterscotch Sauce, Recipe 17-C. Top with
Whipped Cream, Recipe 17-E and a
Maraschino Cherry.

Serve as Coffee Glace Chantilly, Recipe 18-C

18-H

MERINGUE GLACÉ

Beat
4 Egg Whites until very stiff.

Beat in slowly

1 Cup Sifted Powdered Sugar and

½ Teaspoon Vanilla. Fold in

1/4 Cup Powdered Sugar.

This mixture must be stiff enough to hold its

shape

Shape with a pastry bag and tube or a spoon on a wet board that has been covered with a white paper. Bake in a very slow oven for 50 minutes. They should not change color during baking. Remove from paper carefully, scoop out soft centers and put shells back in oven to dry.

Makes 24

PEACH MELBA

Peel

Peaches and cut in halves. Stew very slowly in a thin syrup, made by using equal parts sugar and water.

1 Cup Raspberry Jam, add

Peach Syrup, the amount depending on thickness of jam.

> On a tea plate, serve half a peach, beside it a scoop of vanilla ice cream and pour over it the raspberry sauce.

> > 18-J

PEACH MERINGUE GLACE

Make Meringue Glacé, Recipe 18-H. Use peach ice cream between pairs of meringue. Garnish with Whipped Cream, Recipe 17-E and a Maraschino Cherry.

Serve on a tea plate.

18-K

PINEAPPLE TEMPTATION

Place

1 Slice Pineapple in silver ravier.

Cover with
1 Scoop Vanilla Ice Cream. Top Ice Cream with

1 Tablespoon Whipped Cream, and

1 Maraschino Cherry.

Service as for Macaroon Glace Chantilly, Recipe 18-G.

18-L

- Call

STRAWBERRY MERINGUE GLACE

Make Meringue Glacé, Recipe 18-H. Serve strawberry ice cream between pairs of meringues; garnish top with Whipped Cream, Recipe 17-E, and garnish with a large strawberry.

Vanilla Ice Cream may be served between pairs of meringues, and strawberry sauce poured over cream. Garnish top with whipped cream.

Serve on a tea plate.

XIX. SANDWICHES

Butter should be creamed and spread on the bread. Do not use a pastry brush.

Fill sandwiches evenly.

Do not allow filling to protrude around edges.

Trim all crusts.

Do not use burned or scraped toast.

Where lettuce is used, have it dry, clean and crisp.

Sandwich skewers should be used in three decker sandwiches to hold in shape.

Sandwiches should be appropriately garnished. See Recipe 19-H for suggestive garnishes.

CLUB SANDWICH

Toast

3 Slices of Bread on a wire toaster—not on broiler, and butter toast on one side with

Table Butter.

On first slice of toast place

1 or 2 Leaves of Crisp Fresh Lettuce.

On top of this place

2 Small or $1\frac{1}{2}$ Slices of Peeled Tomato (cut $\frac{3}{6}$ " thick).

Spread

Mayonnaise over this and place second piece of toast on this, buttered side up.

Cover well with

3 Slices Chicken.

Place

2 Half Slices of Bacon on top of chicken. Place third piece of toast on top of bacon buttered side down. Cut on diagonal, and trim edge so nothing projects over side of toast.

Place on a silver or 9" china platter. Serve a spoonful of mayonnaise in a paper ramekin at one side. At the other side place two burr gherkins in a lettuce cup.

Dinner plate for service.

19-B

DEVILED SMITHFIELD HAM FILLING

Use 2 parts ham to 1 part mayonnaise.

19-C

HOT CHICKEN SANDWICH

Place

1 Slice Bread or Toast, trimmed on center of a dinner plate. Cover with

1 Slice Dark Meat and

1 Slice White Meat. Cover with

1 Slice Bread or Toast, trimmed.

Cover with Chicken Fricassee Sauce, Recipe

7-N. Sprinkle a

Few Peas at one side and

No. 12 Scoop Mashed Potatoes at other side.

HCT ROAST BEEF SANDWICH

Place

1 Slice of Bread, trimmed, on center of a dinner plate.

Cover it with

1 Slice Roast Beef, trimmed to fit the bread.

Cover with

1 Slice Bread, trimmed.
Cover sandwich with

Hot, Rich Brown Gravy. Sprinkle with

Few Peas at one side of sandwich.
At other side, put a

No. 12 Scoop Mashed Potatoes.

19-E

EGG SALAD SANDWICH

6 Hard-boiled Eggs, chopped fine,

4 Cup Chopped Celery. Season with Salt and Pepper. Blend in enough Mayonnaise to make a thick mixture.

Spread mixture on
1 Slice Bread, trimmed. On top, place small
Lettuce Leaves. Over this, place
1 Slice Bread, trimmed.

Cut on diagonal.

8 portions Serve on 8" china platter.

19-F

LOBSTER SALAD SANDWICH

Make

Lobster Salad, Recipe 13-T. Spread between

Bread which has been spread with

Mayonnaise. Use Small Lettuce Leaves.

Trim edges and cut on diagonal. Garnish with 2 sections of tomato and lettuce leaves. Serve on silver or 9" platter.

19-G

MINUTE STEAK SANDWICH

Cut

Minute Steak two-thirds as thick as for small sirloin and pan-broil quickly, turning to sear it. Cook for one minute on each side. Season with

Salt, Pepper and Butter.

Trim

2 Slices of Bread and toast on both sides.

Place on a silver or 9" china platter. Put steak

across toast. Garnish either end with a half
slice of tomato and sprig of parsley.

Dinner plate for service.

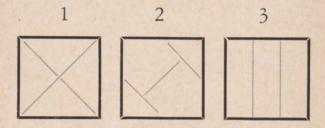
TEA SANDWICHES

Butter should be creamed not melted before spreading.

Do not use a pastry brush.

Bread should be cut very thin. Crusts are always cut off and sandwiches cut smaller than for other times.

Sandwiches may be cut:



- (1) on diagonal both ways forming triangles:
- (2) both corners off leaving two triangles and two pointed oblongs:
- (3) lengthwise making three fingershaped sandwiches.

To keep sandwiches: wrap in dry glass towel or in wax paper; wrap this in a damp towel.

Put in refrigerator until ready for serving.

Always serve sandwiches on doily-lined tea plate, which should be attractively garnished.

GARNISHES

Tiny Lettuce Leaves
Sprig Watercress
Olives, stuffed or plain
Small pickles, cut in fans
Burr Pickles
Radish Roses—Meat Sandwiches
Cubes of Solid Jelly on tiny lettuce leaves.

XX. BEVERAGES

All hot beverages should be very hot. Heated pots must be underlined.

Care should be exercised to prevent spilling liquids.

A saucer in which liquid has been spilled should be replaced by a clean one immediately.

CHOCOLATE OR COCOA

To contents of

1 Package Cocoa or Chocolate,

add

1/2 Cup Boiling Water. Mix thoroughly.

Add 1/2 Cup Hot Milk.

> Hot: Serve in individual pot underlined. Set down underliner then place pot on same.

Place tea cup and saucer at right on table.

Iced: Same as Iced Coffee, Recipe 20-B, omitting cream.

20-B

COFFEE - TRICOLATOR METHOD

Pour

1 Quart Boiling Water in urn. Dry tricolator thoroughly. Cover the percolator base with one sheet only of tricolator filter paper. Clamp in the filter paper by locking the corrugated disc over it. Use

1 Package Coffee to 2 dippers, or

1 Gallon Boiling Water. Lock the spreader. Pour in the boiling water, then repour one-half or 1 dipperful of the batch. Note that 2 regulation dippers make 1 gallon.

SANKA - DRIP METHOD

Have coffee dripolator hot.

Put

Y₃ Cup Finely Ground Coffee in dripolator basket. Pour

1½ Cups Freshly Boiling Water slowly onto coffee. Keep in a hot place, but do not allow coffee to boil.

20 cups

Serve in individual pot, underlined, setting down underliner, then place pot on same.

Hot: Place coffee cup and saucer at right of guest. Cream in 2-oz. creamer.

Iced: Same as above, using in place of coffee cup a 10-oz. ice-filled highball glass, underlined with a sauce dish. Cream in a 2-oz. creamer. Iced tea spoon and sippers at right.

Demi-tasse: Place pot as above. Place demitasse cup and saucer with demi-tasse spoon on saucer at right of guest. Serve on all breakfast trains with glass of water.

MALTED MILK

To

1 Bottle of Malted Milk,

add

1 Individual Bottle of Milk.

Beat thoroughly with a Dover egg-beater or in the electric mixer.

Use 10-oz. glass with no underliner.

20-D

TEA

Scald out teapot with boiling water.
Place

1 Tea Bag in pot and fill with

Freshly Boiling Water from kitchen range.

Fill hot water pot with freshly boiling water.

Serve individual pots underlined, setting down underliners, then place pots on same.

Hot: Place tea cup and saucer at right of guest. Cream in 2-oz. creamer or 3 slices of lemon with an oyster fork on doily-lined bread and butter plate.

Iced: Same as above using, in place of tea cup, 10-oz. ice-filled highball glass underlined with sauce dish. Serve quarter section of lemon.

Iced tea spoon and sipper at right on table.



XXI. COCKTAILS AND MIXED DRINKS

Measures

A "Dash" equals 3 drops. For "Dash" for 10 mixed drinks use \(^1\)_3 teaspoonful, for 25 mixed drinks use \(^3\)_4 teaspoonful, and for 100 mixed drinks use \(^3\)_3 teaspoonfuls.

A few marks on the outside of the glass, made with a glass cutter so faint that they are not visible to the guest, are helpful in the beginning. Beginners should practice with tea or coffee or any other colored fluid until they have acquired proficiency in measuring the liquors that make up the mixed drinks.

The word "liquor" is derived from the Latin word of the same name, meaning "fluid," or from "liquore," meaning to be fluid. Alcoholic liquors are classified under three groups, namely:

- Fermented liquors or wines in which the sugar
 of fruit is converted to alcohol by simple
 exposure to the air.
- Malt liquors, such as beer, ale and porter, which, being mostly made from grains and starchy materials, require the preliminary process of malting by which the starch is converted into sugar before alcoholic fermentation is possible.
- 3. Distilled liquors are ardent spirits as brandy, whiskey or gin in which the fermented liquor, whether derived from fruits, grain or other sugar producing material is treated to a further process of distillation, or vaporizing and condensing.

FERMENTED LIQUORS AND WINES:

Wine is the oldest of the beverages, having been made before the dawn of history, being the product of natural forces and not requiring machinery for its production. The industry became highly developed with the progress in the cultivation of the wine and the growth of complex tastes.

Throughout the middle ages and down to the present time, wine making has always been an important industry in Europe. The early settlers in America brought with them a taste for wine. Too, they brought a knowledge of its manufacture. Early attempts to introduce the industry into the new world, however, proved unsuccessful because of the inability to acclimate the European vines to American conditions.

The process of converting grape juice into wine is an interesting transformation. This time-consuming change, in which the juice of freshly gathered grapes is transformed into a living and healthgiving beverage, is a natural process.

On the one hand, there is the patient cultivation and harvesting of the grapes; and on the other, there is the careful extraction of the juice and its natural fermentation under the watchful eye of the expert winemaker.

There is red wine and white wine. But this is not a sufficient designation. For, at the same time, wine may be dry or sweet, still or sparkling.

Truly, the art of the wine-maker is one that requires a deep love of nature and a respect for its miracles, infinite patience, and a spirit that refuses to yield to the mediocre. And the result of this master's art, a fine, old wine, is a product worthy of his pride and of our respect.

It has been stated that wine is a living organism. This statement deserves contemplation. A stock of wine is peculiarly susceptible to changes of season or of weather or of any change that effects the parent vine. When the nearby grape vine feels the winter cold and draws within itself, the wine feels with it and shrinks in volume. And when the parent vine unfolds itself in the spring and prepares for its activity of growth; the wine also becomes active and its curious rumblings seem almost supernatural.

The wine industry takes into account this sympathetic reaction of the wine with the vine. A vintner will, whenever possible, make a wine shipment during the winter months, for he knows that during the summer the same shipment would be very apt to spoil.

Again, wine has much in common with the human race. In its dry, still pure state, it is a sensitive, living organism, responsive to appreciation and care. As a new wine, it has the tantrums and the unreasonableness of an infant; and if not treated carefully through its fermentation, will spoil easily, almost as though from spite.

In its maturing period, casked or bottled, it is subject to a callow superiority, and if in its storage it is subjected to very great variations of temperature or more than the slightest motion, it will show its displeasure by clouding up like the face of a spoiled, wilful vouth.

At the peak of its perfection, it will pour into a glass and lay in limpid brilliance, smiling an invitation to partake of its equally desirable flavor and bouquet. But as more age creeps up on it and it approaches its dotage, it will display the querulousness of old age and lack of vigor and is very apt when opened to be tasteless and odorless—a wine that has died.

Therefore the care and treatment of wines while in storage at Commissaries, warehouses, and etc., is of importance, and the following should be kept in mind:—Wines, still or sparkling, are sensitive to sudden and severe changes in temperature. While not usually impaired in quality, they will appear cloudy if undergoing such change. They are (particularly red wines) - also apt to form a sediment. Champagne, if exposed to severe weather, produces in the bottle a slight precipitation of "bi-tartrate of Potash." If the bottle is shaken, this sediment appears as small white particles floating in the liquid. It is absolutely harmless, disappears when the bottle is opened and in no way impairs the bouquet and the aroma of the wine. AVOID EXPOSING WINES TO EXTREMES OF WEATHER. In localities experiencing zero weather, wines should be kept as near as possible at cellar temperature (about 55 to 60 degrees). All wines should be laid horizontally so that the corks are kept moist.

No one has explained why a dry white wine should be served at a cooler temperature than red wine. Perhaps it is the sweetness, since a chilled palate is not so sensitive to the bitter elements of a dry wine. At any rate, long usage has established a traditional temperature which seems best to bring out the essential virture of a particular type of wine.

Claret should be served at room temperature since warmth develops its bouquet, yet too much warmth destroys the sensation of freshness. It is likewise, decidedly wrong to bring it to this temperature articially (by placing it near a fire or plunging the bottle into hot water) as it is to ice it, since violent treatment so disturbs the wine as to destroy it.

Burgundy should be served at room temperature, however, sixty degrees (rather than seventy) is warm enough.

White Burgundy should be served at cellar temperature (about forty degrees).

Sherry and Port are served at room temperature. It is generally believed that Port wines and Sherry wines can be kept in open bottles or decanters without deteriorating. This is true of Sherry but decidedly not true of Port. Ports do not turn to vinegar on being exposed to the air but they do lose their aroma and delicacy quickly.

Light Sauternes and the majority of light white wines, should be thoroughly chilled.

Heavy Sauternes should be iced.

CHAMPAGNE:

Champagne is an effervescent Wine made in accordance with special and quite exacting methods from blended Black and White Grapes. The Grapes, in most cases, are pressed at the vineyard, the Juice being sent in casks to the cellars of Champagne-producing firms for fermentation. It is kept in casks in these cellars for six months, during which it is racked three times, i.e., transferred from the original cask into new casks so as to leave the sediment which is already formed in the original and second cask.

It is of interest to note that Champagne vineyards were under cultivation before the Roman invasion, but that the spread of the art and industry was very marked under Roman Dominion. Rheims and Epernay are the two main centers of cultivation, they are known as the First Champagne Zone.

Champagne become commercially profitable in the early Eighteenth Century, it was the War of 1814-15

that spread its fame throughout Europe.

The Champagne Vintage occurs at the end of September or in early October of each year. During the period of manufacture, the bottles are stacked, in the secondary fermentation process, for three to four years. At the time of final corking, there is added a small quantity of Liqueur, old Brandy Wine and Sugar Cane, and it is this Liqueur which provides the degree of dryness and flavor that controls the char-

acterization such as "Brut," "Extra Sec," "Sec," and "Demi Sec." This Liqueur is added in quantities varying from ½% to 9% and 10%, but in the case of "Brut" Wines a very small per cent of Liqueur is added—much less than ½ of 1%.

The finest of Champagne should be Pale Straw Colored with effervescence (bubbles) very small and voluminous, thus indicating that the Carbonic Acid Gas has been properly absorbed. Poor Champagne will show large bubbles and will produce a loud noise when opened, indicating a quite large dosage of Syrup was added at time of final corking. This type of Champagne quickly becomes flat, since most of the gas is accumulated directly under the cork. It also will show quite large bubbles unevenly distributed in the glass.

"Sparkling" Wines such as "Vouvray" and "Touraine Monopole" while not called Champagne are nevertheless made by the Champagne process with the same extreme care and are often more desirable for use on certain occasions.

"Aerated" Wines are not Champagnes and while sparkling are not made on the Champagne process, but contain Carbonic Gas applied to the Wine under pressure same as in Ginger Ale and artificially-charged Waters. These Wines are usually heavy bodied and have a distinct acrid taste.

Champagne should be served in cooler, thoroughly iced (while some people prefer Champagne chilled rather than iced, believing the extreme cold hurts the flavor, the majority favor the extreme cold service, believing it adds "snap" to the character of sparkling wine). Under no circumstances is ice ever put into wine. It should be remembered that cold as well as subordinating the alcoholic elements of the bouquet, diminishes the facilities of taste.

CUSTOMS:

There are a few niceties to be observed in the service of wine, and while seemingly insignificant in themselves, are nevertheless so traditional as to stamp those who ignore them as novices.

The cork of a bottle is pulled at the table.

The mouth of the bottle is wiped with a napkin.

Among connoisseurs it is customary for the host (or purchaser) to examine the cork, for a swollen cork of musty smell indicates a stale or unsound wine. For the same reason the first wine from the bottle is poured into the host's glass.

The wine should be served to the right.

The bottle should not be tilted backward since this disturbs the sediment.

When serving wine one should learn, after pouring, to give a dexterous twist to his bottle, in order to prevent a truant drop from soiling the table cloth,

which is almost as irritating as the friend who burns the table linen with a careless cigarette.

When serving Champagne a napkin is wrapped around the neck to absorb the overflow and to keep the warmth of the hands of the person serving it from affecting the temperature of the wine.

A glass is filled only a little more than half, so that the wine may be swished around to arouse those volatile elements that form the bouquet, and so increase the consumers pleasure in it.

A glass is never permitted to be completely emptied, unless the diner signifies that he desires it, but is continually replenished.

Wine should not be named by its color (red or white), but by the name of the wine and year of the vintage. A good wine has no reason to remain anonymous.

MALT LIQUORS:

Delving into the past one finds that the word "beer" has its derivation from several sources, principally from the old Anglo-Saxon word "boer" and also from the same language "beo" meaning barley. In old High German is found the word "bior" and in modern German one finds "Bier." It is thought that the word probably is a dissimilation for "breor" and connected with Anglo-Saxon "breowan" Old High German "brinwan" and German "brauen" meaning "to brew."

While brewing is the name given to the manufacture of beer, strictly speaking, the manufacture consists of two separate processes known as malting and brewing.

The word beer means not one but all kinds of malt liquor. In England it is used interchangeably with the word ale to indicate one beverage—which in this country is known only as ale. When we speak of beer we mean a drink whose correct name is lager beer.

Lager is a German word meaning "warehouse" and lager beer was at first an exclusively German brew. Warehouse Beer; beer that had been left several months in a warehouse to cure.

American Lager used to be made and aged in exactly the same way as German. But as time went on variations and improvements were introduced until today the two processes, except in a few basic respects, are quite different.

In the United States and on the continent of Europe, lager is the most popular malt drink and comparatively little ale is brewed. In England it is the other way around.

Ale, porter and stout are all produced in pretty much the same way and for ordinary purposes may be thought of as the same drink in varying degrees of intensity. Porter is stronger and darker than ale and stout is stronger and sometimes a little darker than porter.

Lager is very much different from these three. It belongs to the same family but it's put together dif-

ferently.

Where ale or one of the ale-like beverages is to be made, the brewer adds ale yeast to the mixture of malt, water and hops (the essential ingredients of all malt liquors). Ale yeast rises to the top during the process of fermentation and is skimmed off.

Another type of yeast is used in the production of lager beer and this is the chief distinguishing characteristic between the two liquors. To the naked eye, larger yeast looks exactly like ale yeast but real and noticeable differences appear under the microscope. During fermentation, the former, instead of rising to the top, sinks to the bottom.

The difference in the taste of lager and ale is a direct result of the difference in the types of yeast used to produce them. Both liquors contain about the same amount of malt but ale is usually made with a larger percentage of hops and also contains a little more alcohol. An average American lager will run between four and a quarter and four and a half per cent alcohol by volume. Ales run five per cent to a shade over.

As far as color is concerned, lager beers range from the very light shades of Pilsener through the medium dark, known as the Vienna type, to the very dark beers having the color of pre-war Munich beer. Ales, because of custom and habit, are of about the same shade as Pilsener beer. The color variations of all these liquors are the result of two things, the extent to which the malt is roasted and the amount of coloring matter (derived from malt or sugar) added to the mixture.

Porter, a drink which came into use in London in the early 18th century, got its name from the fact that it was very popular with city porters, a rough and ready crew who liked their beer both potent and nourishing.

Bock beer is simply a heavier beer, stronger in alcohol and higher in extract. It is put out in the spring of the year.

Steam beer is a highly effervescent beverage common to California.

Both ale and lager are usually stored for several weeks after fermentation has been completed. The purpose of this storage is not to bring about any increase in alcoholic content—the maximum alcohol contained has been reached by the time fermentation is over—but to impart a mild, mellow flavor to the beer or ale.

Under present conditions there is not much difference in the length of time ale and lager are stored. Frequently, to impart to ale the exceedingly fine hop flavor and hop aroma which characterizes it, it is subjected to what is known as dry hopping. This simply consists of suspending additional quantities of hops in the ale during storage. The alcohol present in the ale draws out the fine aromatic principles of the hops without obtaining any of the bitterness that results when the first hops are boiled with the wort (water malt) in the kettle.

During prohibition and even today there is frequent talk about eight, ten and twelve per cent beers. Many think this refers to the amount of alcohol in the beer. But those percentages to brewers mean something entirely different. They refer to the amount of solids in the wort from which the beer is made.

The storage and care of bottled beer in Commissaries or warehouses is not as exacting as that of wine, however, the cooler temperature is preferred, and a darkened room desirable if bottles are stored in shelving. The best plan is to permit beer to remain in original cases until removed to service refrigerators for chilling or placed in containers of cracked ice is the practice in some establishments. The proper service of beer requires it be thoroughly cooled.

DISTILLED LIQUORS:

What is whisky?

The cold, scientific definition as given by the United States Pharmacopoeia is:

"An alcoholic liquid obtained by the distillation of the mash of fermented grain (usually of mixtures of corn, wheat and rye) and at least two years old. Its specific gravity should not be more than 0.930 nor less than 0.917, corresponding approximately to an alcoholic strength of 44 to 50 per cent by weight or 50 to 58 per cent by volume."

Under the United States pure food and drug act of 1906, whisky is defined as:

"... a distillate at the required alcoholic strength, from the fermented mash of malted cereals, or from malt with unmalted cereals, and containing the congeneric substances formed with ethyl alcohol, which are volatile at the ordinary temperature of distillation, and which give the character to the distillate."

And again, according to the United States food inspection decision No. 113 of 1910, whisky is:

"... all unmixed distilled spirits from grain, colored and flavored with harmless color and flavor in the customary way either by the charred barrel process or by the addition of caramel or harmless flavor. If of potable strength and not less than 80 degrees proof (40 per cent alcohol) ..."

Both the word whisky and the product itself are of Irish or Gaelic origin. The word is derived from "uisge" meaning water and "beatha" meaning life, giving "uisge beatha" whisky, water of life. In the United States whisky is distilled from rye, wheat, corn or maize. In Scotland and Ireland malted barley often is used.

While whisky principally is distilled from grain, some good whiskies have been made from molasses, beet root, potatoes and numerous other substances.

An analysis of whiskies reveals that there are four distinct divisions, namely; straight whisky, blended whisky, compounded whisky and imitation whisky. Straight whisky, of course, has been previously described.

In producing blended whisky, two or more kinds of straight whisky are mixed with spirits and distilled water.

Compounded whisky, consists of a mixture of straight whisky, grain alcohol, flavoring and coloring or distilled water.

The usual formula for making imitation whisky is grain alcohol, flavoring extracts, coloring and distilled water.

Bourbon whisky is purely a product of the United States, having been discovered in Kentucky during the middle part of the nineteenth century. According to historians, its origin was purely accidental. At that time the pioneers made their own whisky, used some themselves and sold some.

Upon removing some whisky from a barrel in which the liquor had been put to age, one of these pioneers discovered that it was "red." He thought it had spoiled but curiosity got the better of him and he tasted it. Observing its mellow flavor he went a step further and found upon further consumption that it had in no way been injured.

He investigated to find out why the liquor was colored and found that the barrel in which it had been stored was charred inside. He attributed this condition to carelessness on the part of the cooper, telling some of his friends that the cooper probably had burned the staves accidentally and had made the barrel nevertheless.

Thus was bourbon whisky discovered, and from then then on the kegs were charred. Its fame as the pride of Kentucky is history.

Scotch Whisky owes its characteristic flavor to four factors: the moss-water with which the mash is mixed, the barley malt which makes the mash, the peat fire over which the sprouting barley is dried, and the aging in sherry casks. The distilled liquor is run off into casks that have been soaked inside with wine. Sherry is usually used for this purpose, hence the term "Sherry Cask." The casks are not charred as is the custom in America. The wine and the wood alone give color to the whisky.

GIN:

Contrary to the general impression, the Gins offered in the American market prior to prohibition, were, with few exceptions, Synthetic Gins.

These Gins, however, were made with the finest Cologna spirits and genuine Juniper Berry extract. After blending, they were aged not less than six months before bottled.

Many of the present distillers are not as scrupulous, use essential oils, inferior alcohol and bottle the same day as it is mixed, which accounts for the difference between the average run of Gins offered today as compared with those to be had before prohibition.

RUM:

Originated as the by-product of the cane sugar industry and is the result of distillation of the sugar refuse or black-strap and therefore at least one liquor which receives its odor or smell naturally.

Some of the producers bottling under highly advertised brands, are refining their distilling material before distillation which accounts for a cleaner taste and a better bouquet.

Much could be said regarding the various whiskies, gin and rum, but in the final analysis, our chief concern is in securing the best spirits it is possible to obtain.

BRANDY:

Brandy is distilled from Wine which is made of Grapes grown entirely within the legally-defined district of Cognac in Charente, France and the name "Cognac" may be applied only to Brandy distilled from Wine made in this district.

The City of Cognac is located approximately in the center of the Charente District and is famous for its fine Brandies, especially those made from Grapes grown in the inner circle of this area, or Première Zone.

A genuine "Vintage Cognac" is very rare and has considerable age. The rarity of real Vintage Cognacs may readily be seen from the estimate made in reliable sources that less than 5% stored in warehouses in the City of Cognac as late as 1933 had reached the age of 30 years.

Liqueurs, or Cordials as sometimes referred to, are heavy spirits, usually sweet, flavored with various aromatic fruits, herbs or spices. There is an infinite variety of these soft seductions. Some of the best known are described as follows:

BENEDICTINE:

Benedictine is one of the most famous, and at the same time ancient, of the better "Liqueurs." Its manufacture was begun over 400 years ago in the old Benedictine Monastery at Fecamp, France, a Benedictine Monk was the discoverer of the formula.

He dedicated his discovery with the words "Deo Optimo Macimo" which means "To God, Most Good, Most Great." The initials of the three words first mentioned "D.O.M." appeared on the label ever since.

Its manufacture by the Benedictines was carried on uninterruptedly until the year 1792 which was the year of the "Reign of Terror." In this year the old Monastery was confiscated and the Monks driven into exile with the consequent stoppage of the manufacture of its celebrated Liqueur. The formula also became lost.

In the year 1863, 71 years later, the original formula was found by a descendant of the Treasurer of the Abbey and the making of the celebrated Liqueur was again resumed, the name Benedictine with the initials "D.O.M." retained.

The new Distillery was built on the identical spot where the old Monastery had stood.

While the exact formula is now known, it is a certainty that it is made, in part, from carefully dried Herbs and Plants, some of which grow on the steep cliffs of Normandy, others come from far-distant countries. These Herbs are infused with the finest Cognac and the finished Liqueur is aged for many years in great wooden vats to give it mellowness and refined smoothness of flavor.

Besides being used at the close of a Dinner, sometimes with, sometimes after, Cafe Noir, it is used in many Cocktails—with Gin, Vermouth, Brandy, Rye and Bourbon Whiskeys, Cointreau, etc.

Chartreuse is a famous liqueur made by the monks of "La Grande Chartreuse" near Aix les Bains. Since their expulsion it is now made by the same monks in Tarragone, Spain.

Creme de menthe is a popular liqueur of peppermint flavor.

Creme d'anisette is a sweet liqueur with an anisette flavor.

Maraschino is a distillate of wild cherries and honey.

Kummel is flavored with caraway seeds.

Dubonnet is a light port wine containing an infusion of cinchona bark, excellent as a tonic; also used for cocktails.

ALEXANDER COCKTAIL

1/3 Gin 1/3 Creme de Cocoa 1/3 Sweet Cream.

Shake well in a mixing glass with cracked ice, strain and serve.

21-B

BRANDY COCKTAIL

1 Jigger Brandy

2 Dashes Gum Syrup

2 Dashes Angostura Bitters.

Shake well in a mixing glass with cracked ice, strain and serve.

21-C

BRONX COCKTAIL

1/2 Dry Gin 1/4 French Vermouth 1/4 Italian Vermouth

Juice 1/4 of an Orange.

Shake well in a mixing glass with cracked ice, strain and serve.

21-D

CHAMPAGNE COCKTAIL

(Use large Champagne Goblet)

1 Cube of Ice

1 Dash Angostura Bitters

1 Lump of Sugar 1 Piece Orange Peel 1 Piece Lemon Peel.

Fill up with Champagne.

21-E

CLOVER LEAF COCKTAIL

1/3 Grenadine

2/3 Gin

White of an Egg Juice of 1/2 Lime.

Shake well in a mixing glass with cracked ice, strain and serve with a mint leaf on top.

CLUB COCKTAIL

2/3 Dry Gin 1/3 Italian Vermouth.

Stir well in a mixing glass with cracked ice, strain and serve.

21-G

DAIQUIRI COCKTAIL

1 Drink Bacardi Rum Juice 1/2 Lime 2 Dashes Gum Syrup.

Shake well in a mixing glass with cracked ice, strain and serve.

21-H

GIN COCKTAIL

1 Drink Dry Gin 1 Dash Orange Bitters.

Stir in a mixing glass with cracked ice, strain and serve with a twist of lemon peel.

21-I

MANHATTAN COCKTAIL

% Rye Whiskey
% Italian Vermouth
2 Dashes Angostura Bitters.

Stir well in a mixing glass with cracked ice, strain and serve with a cherry in glass.

21-J

MARTINI COCKTAIL (DRY)

2/3 Dry Gin 1/3 French Vermouth 1 Dash Orange Bitters.

> Stir well in a mixing glass with ice, strain and serve, with olive in glass.

MARTINI COCKTAIL (SWEET)

2/3 Tom Gin

1/3 Italian Vermouth 2 Dashes Gum Syrup

1 Dash Orange Bitters.

Stir well in a mixing glass with ice, strain and serve, with olive in glass.

21-L

OLD FASHIONED COCKTAIL

(Use Old Fashioned Cocktail Glass)

1/2 Piece Domino Sugar

2 Dashes Angostura Bitters

1 Drink Whiskey

1 Slice Orange Peel 1 Slice Lemon Peel.

Muddle sugar and bitters with small amount of water, add cube of ice and the Whiskey. Decorate with fruit.

21-M

ORANGE BLOSSOM COCKTAIL

1 Drink Dry Gin Juice of ½ Orange.

Shake well in a mixing glass with cracked ice, strain and serve in a wine glass.

21-N

SIDECAR COCKTAIL

1/4 Lemon Juice or 1/2 Lime Juice 1/4 Cointreau

1/2 Brandy.

Shake well and strain into cocktail glass.

21-0

JOHN OR TOM COLLINS

1 Tablespoonful Powdered Sugar Juice of 1 Lemon or 2 Limes 1 Drink any Gin desired.

Shake well in a mixing glass with cracked ice, strain into a Collins Glass, add a cube of ice and a bottle of Club Soda, stir and serve.

BRANDY FIZZ

Made same as plain Gin Fizz using Brandy instead of Gin.

GOLDEN FIZZ

Made same as plain Gin Fizz, adding yolk of an egg.

GIN FIZZ

Juice of ½ Lime
Juice of ½ Lemon
1 Tablespoonful Powdered Sugar
1 Drink Dry Gin.

Shake well in a mixing glass with cracked ice, strain into fizz glass, fill up with carbonated or any sparkling water desired.

ORANGE FIZZ

Juice of ½ Orange Juice of ½ Lime Juice of ½ Lemon 1 Drink Gin.

Made and served as directed for plain Gin Fizz.

ROYAL FIZZ

Made same as plain Gin Fizz, adding the whole of one egg.

SILVER FIZZ

Made same as plain Gin Fizz, adding the white of an egg.

SLOE GIN FIZZ

Made same as plain Gin Fizz, using Sloe Gin instead of Dry Gin.

FLIPS

Blackberry Flip Brandy Flip Cherry Brandy Flip Port Wine Flip Rum Flip Sherry Flip Whiskey Flip

All the above Flips are made as follows:

1 Egg

1 Teaspoonful Powdered Sugar

1 Drink liquor desired.

Shake well in a mixing glass with cracked ice, strain and serve in a stem glass with nutmeg on top.

21-R

HORSES NECK

(Use Collins Glass)

Peel the rind of a lemon in spiral form and place in glass with one end over the edge, add a cube of ice and fill up with gingerale.

21-S

HOT LEMONADE

(Use Hot Water Glass)

Juice of 1 Lemon 2 Pieces Domino Sugar.

Fill glass up with hot water, stir and serve with a spoon.

21-T

HOT RUM

(Use Hot Water Glass)

1 Piece Domino Sugar dissolved in a little hot water 1 Drink Jamaica Rum.

Fill up with hot water and serve with a twist of lemon peel.

HOT SCOTCH PUNCH

Made same as Hot Whiskey Punch, using Scotch Whisky instead of Rye.

21-V

TOM AND JERRY

1 Egg

1/2 Jigger New England Rum 1 Teaspoonful Powdered Sugar 1/4 Teaspoonful Powdered Allspice

1/4 Pony Brandy.

Mix well together the yolk of the egg, Jamaica Rum, Sugar and Allspice, then add the white of the egg beaten to a stiff froth, and the brandy. Serve in a Chocolate cup with hot water or hot milk as desired and top with nutmeg.

21-W

HOT WHISKEY PUNCH

(Use Hot Water Glass)

Dissolve

- 1 Piece Domino Sugar in a little hot water.
- 1 Piece Cinnamon
- 1 Piece of Lemon Peel and Cloves
- 1 Drink of Rye Whiskey.

Serve hot water separate in a silver pitcher. Add small piece of butter if desired.

21-X

SOUTHERN MINT JULEP

(Use Collins Glass)

6 Sprigs of Fresh Mint

1 Tablespoonful Powdered Sugar

1 Drink Rye or Bourbon.

Muddle gently the mint and sugar, add the Rye or Bourbon, fill up with fine ice, stir gently until glass is frosted, decorate with fresh mint and serve with straws.

RICKEYS

Applejack Rickey
Apricot Rickey
Bourbon Rickey
Cordials (any kind) Rickey
Gin Rickey
Grenadine Rickey
Irish Rickey
Raspberry Rickey
Rum Rickey
Rye Rickey
Scotch Rickey
Sloe Gin Rickey

All the above Rickeys are made as follows: Use highball glass with cube of ice,

Use highball glass with cube of ice, juice of ½ or whole lime, 1 drink of liquor desired. Fill up with carbonated water and serve with small glass stirrer in glass.

21-Z

SHERRY COBBLER

(Use Collins Glass)

Fill partly with finely cracked ice 1 Tablespoonful Powdered Sugar 1 Drink Sherry Wine.

Stir with a spoon until glass is frosted, decorate with fruit and serve with straws.

21-AA

BRANDY SOUR

Made same as Whiskey Sour, using Brandy instead of Whiskey.

WHISKEY SOUR

1 Teaspoonful Powdered Sugar Juice of ½ Lime Juice of ½ Lemon 1 Drink Rye or Bourbon Whiskey.

Shake well in a mixing glass with cracked ice, strain into a Whiskey Sour glass and decorate with fruit. If desired fizz with carbonated water.

21-AC

WARD EIGHT

(Boston Style) (Use Goblet Glass)

1 Drink of Rye or Bourbon Whiskey

½3 Grenadine

Juice of 1 Lemon

1 Teaspoon Powdered Sugar.

Fill up with fine ice and carbonated water. Stir gently until glass is frosted. Decorate with slices of Lemon, Orange, Maraschino Cherries and serve with straws.

21-AD

CUBA LIBRE

1 Drink of Carioca or Bacardi Rum Juice of 1 Lime 1 Bottle Coca Cola.

> Serve lime juice in Highball Glass. Open Rum and Coca Cola at table and mix.

